Grey's Favorites

International Plowing Match

Rural Expo 2004

Grey County

To: Lois & Mel

Enjoy the recipes from the cooks of Grey County.

Love:

Mary.

TOUCHDOWN DIP

8 oz cream cheese
1 cup cheddar cheese grated
1 cup mozzarella cheese grated
1 cup medium salsa
1 cup ea red and green pepper

Mix and bake at 350, 30 min

Welcome and greetings from Grey County, host of the 2004 International Plowing Match and Rural Expo. The Local IPM Committee thanks you for the purchase of this cookbook, which contains the favorite recipes of many of the fine cooks throughout our County. We would like to thank Fay Harrison, Marg Krauter, Helen Becker and all the volunteers sitting on the Family Lifestyles Committee for their efforts in the production of this cookbook. This is one of many fundraising activities to assist in the financing of the IPM 2004.

In September, 2004 Grey County looks forward to hosting this annual event to celebrate the Ontario Plowmen's Association 91st Anniversary of the International Plowing Match. Grey has been honored to host three previous matches in 1933, 1962 and 1987. Hosting IPM 2004 in partnership with the OPA is an opportunity to be part of the deep rooted heritage and tradition within that organization. To continue the theme of this tradition and to leave a legacy within our own communities, the net proceeds of the IPM 2004 will be going to the five area Hospital Foundations and the Grey Roots Heritage Centre.

Thank you once again for your purchase. We look forward to meeting you in Meaford in September 2004.

Grey County ~ The Future Of Tradition

Brian and Pearl Bumstead
Co-Chairs IPM 2004

INTERNATIONAL PLOWING MATCH
RURAL EXPO 2004
Grey County, Ontario

February, 2003

This cookbook was typeset, printed and bound by

Rasmussen Company

"The Cookbook Printer"

111 Plymouth Street
Winnipeg, Manitoba R2X 2V5

Phone or write for free information
on getting a fund raising cookbook printed
for your school, church, community organization, etc.

Phone Toll Free 1-800-665-0222

Visit our website at
www.cookbookprinter.com

MESSAGE FROM THE COOKBOOK COMMITTEE

Grey's favorites! Yes, favorites with much flavor!!!

Our many talented cooks throughout Grey County have shared their favorites and we sincerely hope you will enjoy using the recipes found within these covers. Recipes are special gifts when shared among friends, as an old Italian proverb says "It is necessary to eat several loaves together before knowing anyone" so testing and sharing the recipes from our best cooks will broaden your friendship circle.

While Grey County is the largest sheep producing county in Ontario, we are also proud of our apples, beef, pork and chicken along with all the many specialty food products and crops which our county is noted for. Our recipes reflect all these commodities and also the wildlife which is hunted and prepared for enjoyment.

We appreciate the photographic talents of Maureen McKnight, Tammy Willis, Telf Wegg and Erin Bell of the Durham Chronicle. Their pictures depict history, tradition and our future.

Our 2004 IPM logo with its horseshoe and plow furrows represent our past but also looks to our future with the rising sun and the dawning of a new day and new beginnings.

The Grey County Plowing Match will be held in the Municipality of Meaford in September 2004. This cookbook is a fundraiser to that end, and we wish to thank all our contributors and you the supporters who will help make the match a reality through your support. Many hundreds of volunteers will provide their energy and talents to showcase our county. We look forward to meeting you at the match and please take time to visit our website at wwwipm2004.ca for information.

Thanks for supporting Rural Expo 2004.

Cookbook Committee

Helen Becker

Margaret Krauter

Lois McKnight

Marilyn Rivest

BACK ROW: Helen Becker, Chair Cookbook Committee
Fay Harrison, Vice Chair Rural Expo
Margaret Krauter, Chair Family Lifestyles Committee

FRONT ROW: Lois McKnight, Cookbook Committee
Marilyn Rivest, Cookbook Committee

Our front cover photo credit goes to Erin Bell from the Durham Chronicle. The picture was taken at the Bentinck (West Grey) Plowing Match in 2002.

Contents

APPETIZERS & BEVERAGES 1

SALADS & DRESSINGS, SOUPS & SAUCES 15

VEGETABLES 41

MAIN DISHES 53

BREADS 101

DESSERTS 121

CANNING 213

EXTRA SPECIAL 223

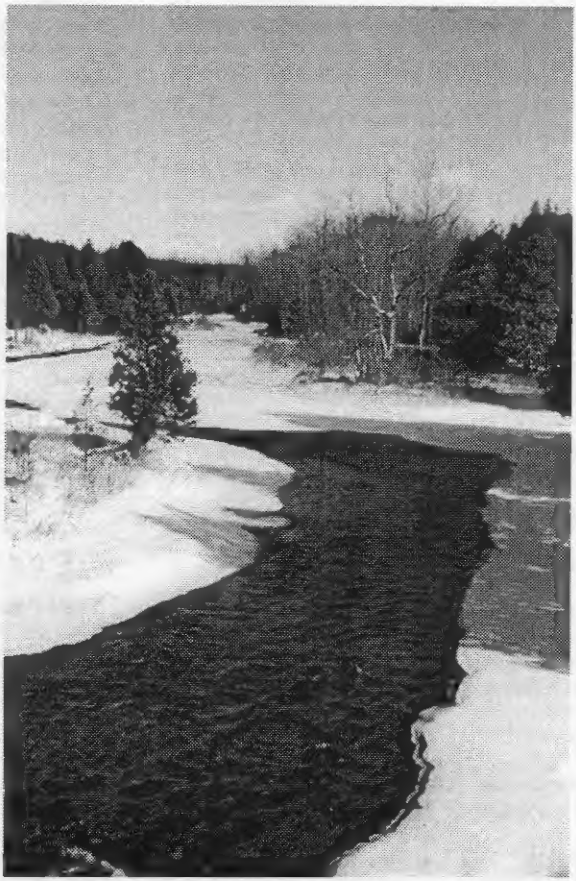
INDEX 241

(ID#12570)

My Favourite Recipes

Name of Recipe	Page #

Appetizers & Beverages



SAUGEEN RIVER
Hwy 4E

Photo By: Maureen McKnight

COOKING TERMS

Bake — To cook by dry heat, either covered or uncovered, in an oven or oven-type appliance.

Baste — To moisten meat or other foods with pan drippings, fruit juice or a sauce. Prevents drying of food surface and adds flavor.

Beat — To make a mixture smooth by introducing air with a brisk over and over motion using a spoon, or a rotary motion using an egg beater or electric mixer.

Blanch — To preheat in boiling water or steam. Helps loosen skins of fruits, vegetables or nuts; also used to prepare food for canning, freezing or drying.

Blend — To combine two or more ingredients thoroughly.

Boil — To heat a liquid until bubbles continuously break on the surface.

Braise — To cook slowly in a small amount of liquid in a covered pan.

Bread — To coat with flour, then dip into slightly diluted beaten egg or milk, and finally coat with bread, cereal or cracker crumbs.

Broil — To cook by direct heat, under a broiler or over hot coals.

Caramelize — To melt sugar, or foods containing sugar, slowly over low heat without burning, until it melts and becomes brown in color.

Chop — To cut food into small pieces with a knife.

Clarify — To make a liquid (stock, broth, butter) clear by skimming away or filtering out fat or other impurities.

Coat — To cover food evenly with flour, crumbs or batter.

Coddle — To cook food slowly in water just below the boiling point.

Compote — Fruit stewed or cooked in syrup, usually served as a dessert.

Cool — To let food stand at room temperature until it is no longer warm to the touch.

Cream — To make a fat, such as butter, soft and smooth by beating with a spoon or mixer. Also, to combine a fat with sugar until mixture is light and fluffy.

Cube — To cut a solid food into cubes of about ½ inch or more.

Cut in — To mix evenly a solid fat into dry ingredients (e.g. shortening and flour) by chopping with two knives or a pastry blender.

Dice — To make small cubes of ⅛ to ¼ inch.

Dredge — To cover or coat food with flour or a similar fine, dry substance.

Dust — To sprinkle lightly with flour or sugar.

Fillet — A piece of meat, poultry or fish without bones.

Flake — To break food into small pieces, usually with a fork.

Flute — To make decorative indentations around edge of pastries, fruits or vegetables.

Fold — To combine two ingredients. Using a spoon or rubber spatula, go down through the mixture on the far side of the bowl, bring the spoon across the bottom of the bowl and up the near side, turn the mixture over on the top. Turn bowl slightly and repeat till mixture is blended.

Fry — To cook in hot fat; pan-fry or sauté in a small amount of fat, deep-fat fry in deep layer of fat that covers the food.

Glaze — To coat with a smooth mixture to give food a glossy appearance.

Grate — To rub food against a grater to form small particles.

Grill — To cook on a rack over hot coals or other direct heat.

Grind — To reduce to particles in a grinder, blender or food processor.

Julienne — To cut meat, vegetables or fruit into long matchlike strips.

Knead — To manipulate with a pressing motion accompanied by folding and stretching. For yeast bread: fold dough toward you, push dough away using the heel of your hand. Rotate ¼ turn and repeat. For tea biscuits: kneading process is much less vigorous and requires less time.

Marinate — To let food stand in a seasoned sauce called a **marinade** to tenderize and increase flavor.

Mince — To cut or chop into very small pieces, but smaller than diced.

Mix — To combine ingredients until evenly distributed.

Panbroil — To cook uncovered on a hot surface removing fat as it accumulates.

Parboil — To cook food in a boiling liquid until partially done. Cooking is usually completed by another method.

Pare — To remove outer covering of fruit or vegetable with a knife.

Peel — To strip off or pull away outer covering of fruit or vegetable.

Poach — To cook slowly in simmering liquid such as water or milk.

Purée — To put food through a sieve, blender or processor to produce the thick pulp or paste with juice.

Reduce — To rapidly boil down the volume of a liquid to concentrate flavor.

Roast — To cook meat in an uncovered pan by dry heat in an oven.

Sauté — To brown or cook in a small amount of fat (see **fry**).

Scald — To heat milk to just below the boiling point, when tiny bubbles appear around the edge of the pan; to dip certain foods briefly into boiling water (see **blanch**).

Score — To make shallow slits into the surface of a food in a diamond or rectangular pattern.

Sear — To brown and seal surface of meat quickly with intense heat.

Shred — To cut into long, thin strips with a knife or shredder.

Simmer — To cook in liquid just below boiling point; bubbles form slowly and burst before reaching surface.

Sliver — To cut into long thin pieces with a knife; e.g. almonds, or pimiento.

Steam — To cook in a covered container above boiling water.

Steep — To let stand for a few minutes in water that has just been boiled to enhance flavor and color.

Stew — To simmer slowly in liquid deep enough to cover.

Stir — To mix ingredients in a circular motion until blended with uniform consistency.

Stir fry — To cook in a frypan or wok over high heat in a small amount of fat, tossing or stirring constantly.

Toast — To brown with dry heat in an oven or toaster.

Whip — To beat rapidly with a wire whisk, beater or mixer to incorporate air to lighten and increase volume.

APPETIZERS & BEVERAGES

OLIVE AND CHEESE NUGGETS

Sandy Harrison, RR #4 Durham
Jean Black

2 cups shredded cheddar cheese
1 1/4 cups all purpose flour
1/2 cup melted butter
1/2 tsp paprika
36 stuffed olives

In small mixing bowl, beat cheese, flour, butter and paprika. Pat olives dry. Shape 1 teaspoon of cheese mixture around olive. Place 2 inches apart on ungreased baking sheet. Bake at 400°F for 12 to 15 minutes until golden brown. Yields 3 dozen.

Options: Fry breakfast sausage and cut into 1 inch pieces. Cocktail wieners also could be used.

ENGLISH MUFFIN TREATS

Cathryn Kennedy

1 cup black olives, chopped
1/3 cup green onion
1 1/2 cups old cheese, grated
1/2 tsp curry powder
1/2 tsp salt
1/2 cup Hellmann's mayonnaise
8 English muffins, halved

Combine all ingredients and spread on muffins. Cut into quarters. Can be frozen. Cook for 10 minutes at 400°F.

PINWHEEL SANDWICHES

Sandy Harrison, Durham

2 large pkg cream cheese, softened
1 1/2 pkg ranch salad dressing mix
1/2 cup finely chopped red peppers
1/2 cup finely chopped celery
1/4 cup chopped green onion
3 to 4 large flour tortillas

In a mixing bowl, beat cream cheese (don't use light) and dressing mix until smooth. Add red pepper, celery and onion; mix well. Spread about 3/4 cup on each tortilla. Roll up tightly, wrap in plastic wrap and refrigerate for at least 2 hours or overnight. Slice into 1/2 inch pieces. Enjoy.

SAUSAGE AND MUSHROOM TRIANGLES

Leonore Bassitta, Swinton Park

10 sheets phyllo pastry
1/4 cup butter, melted
1/4 cup vegetable oil
Filling:
250 g pork sausage
1 Tbsp vegetable oil
1 onion, minced
1 clove garlic, minced
2 cups finely chopped mushrooms
1/2 tsp ground cumin
1/2 tsp crumbled dried mint or 10 mL fresh, minced
Pinch allspice (optional)
2 oz cream cheese, softened
1/4 cup minced fresh parsley

Filling: Remove sausage meat from casing. Cook over medium-high heat, stirring and break up with spoon for 8 minutes or till browned. Drain on paper towel. Wipe skillet clean, add oil to pan. Cook onion, garlic and mushrooms over medium heat for 10 minutes or till liquid is evaporated. Add cumin, mint and allspice; transfer to bowl with meat, cheese and parsley. Combine well.

Place 1 sheet of phyllo on work surface, cover remaining sheets with damp cloth to prevent drying out. Cut sheet lengthwise into thirds. Mix butter and oil. Brush a little over each strip. Spoon 1 heaping tablespoon filling 1 cm from narrow edge of strip. Fold 1 corner of phyllo strip over filling so narrow edge meets side edge to form triangle, continue folding triangles sideways and upward until end of pastry. Fold flap over. Repeat with remaining phyllo. Place on baking sheet, brush with butter mixture. Bake in centre of 375°F oven for 15 to 18 minutes or until golden. Makes about 30 pieces.

TASTY TUNA PUFFS

Shirley Torry, Durham

6 1/2 oz can tuna, drained
1/4 cup finely chopped celery
1/8 tsp onion powder
1/8 tsp salt
1/4 cup mayonnaise
3 hamburger buns, split and buttered
6 tomato slices
1/2 cup mayonnaise
1/4 cup grated cheddar cheese

Mix first 5 ingredients together. Spread on bun halves. Top with tomato slice. Combine mayonnaise and cheese. Spread over all. Broil about 4 minutes.

BEEFY ROLL-UPS

Jean Batchelor, Dundalk

4 oz (125 g) light cream cheese, softened
1/4 cup sour cream
1 1/2 tsp prepared horseradish
1 tsp prepared mustard
2 tsp chopped chives
4 (8 inch) flour tortillas
8 oz (225 g) shaved deli beef
1 1/4 cups grated medium cheddar cheese

Mix first 5 ingredients well. Divide and spread over each tortilla. Lay beef over top. Sprinkle with cheese. Roll each as tightly as possible. Wrap in plastic wrap. Chill for at least 1 hour. Trim ends. Cut each roll into 10 slices.

TORTILLA ROLL-UPS

Jean Batchelor

8 oz (250 g) pkg cream cheese, softened
1/4 cup mayonnaise or salad dressing
1/2 (1 oz) envelope ranch style salad dressing mix (stir before using)
1/4 cup finely chopped green onion
4 oz (114 mL) can diced green chilies, drained, patted dry with paper towel
2 oz (57 mL) chopped pimento, drained and patted dry with paper towel
8 (10 inch) plain, dried tomato or pesto flour tortillas

Beat cream cheese and salad dressing until smooth. Stir in next 4 ingredients. Spread mixture onto tortillas (about 1/4 cup on each). Roll snugly and wrap in plastic wrap. Chill for 2 hours. Trim ends. Cut each roll into 8 slices.

CREAM CHEESE CRESCENT ROLL

Diane Flannery

1 pkg Pillsbury crescent rolls **Flavoured cream cheese**

Roll out Pillsbury crescent rolls, 4 triangles for bottom and 4 triangles for top. Put a chunk of cream cheese in between the 2 layers and seal edges. Bake at 250°F to 300°F until top is lightly browned. Serve with crackers.

KILLER BREAD

Diane Flannery

1 loaf Italian bread
Unsalted butter, melted
1 cup mayonnaise
1 cup grated Parmesan cheese
1 1/2 tsp minced garlic

Cut bread loaf in half lengthwise. Brush generously with the melted butter. Put under broiler 10 to 15 seconds and remove. Blend last 3 ingredients together. Spread mixture onto bread halves. Broil till nicely browned. Don't burn. Cut in wedges before broiling last time.

MUSHROOM TRIFOLATI

Bill Proud, Owen Sound

1/2 cup extra virgin olive oil
1 1/2 Tbsp minced garlic
1 lb sliced mushrooms
1/2 cup chopped Italian parsley
1/2 cup dry white wine
1 1/2 tsp salt
1/2 tsp pepper
1 loaf Italian bread

Heat olive oil. Add garlic and sauté for 2 minutes. Add mushrooms and sauté for 10 minutes over high heat until evenly browned. Add parsley and wine to deglaze pan; reduce to one-half over medium-high, scraping bottom of pan, approximately 3 minutes. Remove from heat and add salt and pepper. Slice Italian bread and toast both sides over gas burner. Spoon the mushroom mixture generously over toast and serve with dry white wine.

CHAFING DISH SAUSAGE

Sandra Shortt, Meaford

3/4 cup ketchup
3/4 cup brown sugar
3/4 cup water
2 tsp Worcestershire sauce
1/4 tsp garlic powder
1/4 tsp onion powder
1 Tbsp water
2 tsp cornstarch
2 lb garlic sausage

Combine first 6 ingredients and heat to boiling. Add water and cornstarch. Continue to heat until slightly thickened. Add sausage, cooked and sliced, and simmer for 10 to 15 minutes. Yields 5 1/2 cups.

Anything scarce is valuable; praise, for example.

CRANBERRY, CRAB MEAT AND CREAM CHEESE APPETIZER

Marjorie Davison

24 slices (thin) white bread, crusts removed
1/3 cup cranberry sauce (whole berry)
1/2 cup spreadable cream cheese
1/2 cup minced crab meat
2 Tbsp chopped green onions

Flatten each slice of bread with a rolling pin. Cut a 7 cm circle from each slice (a water glass makes a perfect circle). Press bread into mini muffin cups. Bake for 10 minutes in 375°F oven. Combine cream cheese, crab meat and green onions. Divide mixture among bread shells. Top with a dollop of cranberry sauce. Bake for 10 minutes at 375°F. Makes 24 appetizers.

CHICKEN CRUNCH

Woodland Springs W.I.

1 cup Cap'n Crunch cereal
1 cup corn flakes
1 cup flour
1 Tbsp granulated onion
1 Tbsp granulated garlic
2 tsp black pepper
1 cup milk
2 eggs
1 lb chicken tenders or breasts, cut into strips

Pulse cereals in blender until the consistency of fine crumbs. Pour into bowl. Combine flour, onion, garlic and pepper in bowl. Beat eggs and mix with milk in third bowl. Dredge breast tenders, first in milk mixture, then in flour mixture and finally in cereal crumbs. Deep fry at 325°F for 3 to 4 minutes or until cooked thoroughly. Serve with sweet and sour, mustard or honey dip.

Hint: Coat the chicken twice to ensure that it stays nice and moist.

APPLE CHEESE PITA MELTS

Barbara Sackett

1 small whole wheat pita
1 Tbsp (15 mL) honey mustard
1/2 cup (125 mL) shredded reduced fat cheddar cheese
1/2 apple, cut into quarters, cored and sliced

Preheat oven to 400°F. Cut pita in half. Spread honey mustard inside each pita pocket half. Inside the pocket, layer 2 tablespoons cheese, then apple slices, overlapping and finishing with 2 tablespoons cheese. Repeat with remaining pita half. Place pita halves on baking sheet, bake for 8 to 10 minutes or until cheese is melted. Makes 2 pita halves (1 to 2 servings).

SPINACH TORTILLA PINWHEELS

Marcie Pouw

1 (8 oz/250 g) pkg cream cheese, spreadable
1 (4 oz/1 cup) pkg crumbled feta cheese
1/4 cup finely chopped green onion
1 pkg dried cranberries (craver 1709)
4 soft flour spinach tortillas (light green in colour)

Soften cream cheese, then combine with next 3 ingredients. Refrigerate at least 1 hour. Spread on tortillas, then roll up. Refrigerate until serving. Slice then serve.

SUN-DRIED TOMATO, CHEVRE AND OLIVE LAYER

Tammy Willis

300 g chevre cheese
1/2 tsp chili flakes
1/2 tsp rosemary
1/4 tsp pepper
3/4 cup sun-dried tomatoes, chopped
3/4 cup black olives, chopped
1 tsp basil
1/2 cup olive oil
Crusty bread

In a dish with straight sides (clear dish is best to see layers), smooth in all of the cheese. Sprinkle evenly the chili, rosemary and pepper over cheese. Top with a mixture of sun-dried tomatoes and olives. Sprinkle basil over. Gently pour oil over. Marinate for 2 hours at room temperature or overnight in the fridge. Serve at room temperature with crusty bread pieces.

BRUSCHETTA BAGELS

Amy Krauter, 1996 Bentinck Queen of the Furrow

Bagels
Garlic margarine
Canned diced tomatoes, drained
Grated cheddar cheese

Split bagels. Spread with garlic margarine. Cover with diced tomatoes and cheese. Place under broiler until cheese bubbles.

OLIVE BRUSCHETTA BREAD

Tammy Willis

1/2 cup soft butter
3 green onions, chopped
1 can black olives, chopped
1/4 tsp garlic salt
1/2 tsp oregano
1/2 tsp marjoram
1/2 tsp parsley, dried
Crusty bread, sliced lengthwise
Parmesan cheese
Paprika

Mix all ingredients. Spread on bread. Sprinkle with Parmesan and paprika. Broil until golden. Serve hot.

PICKLED EGGS

Dean Black

12 eggs
1 cup malt vinegar
1 cup white vinegar
1 cup water
1/2 tsp salt
1/4 cup white sugar
1 Tbsp mixed pickling spice

Boil eggs for 10 minutes. Place in cold water. Drain and remove shells. Boil remaining ingredients. Place eggs in a jar that will seal. Pour hot syrup over eggs to cover and seal. Needs to sit for 5 to 6 days to pickle eggs. Keep in refrigerator. I use these pickled eggs to garnish potato salad. Delicious straight from the jar.

CHEESE BALL

Joan Milne, RR #3 Durham

8 oz pkg cream cheese (soft)
1/2 lb medium cheddar cheese, grated
1/2 tsp garlic powder
1/2 cup milk
2 tsp Worcestershire sauce
3 oz blue cheese, crumbled
Crushed pecans

Cream together cream cheese and milk. Mix well. Fold in the grated cheddar cheese well. Add Worcestershire sauce and garlic powder. Fold in blue cheese. Refrigerate until chilled. Form a ball and roll in crushed pecan nuts.

Happiness is a habit - cultivate it!

SALMON BALL

Sharon Kennedy-Menaul, RR #4 Durham

1 lb (418 g) can salmon
1 (8 oz) pkg Philadelphia cream cheese
1 Tbsp lemon juice
1 tsp grated onion
1 tsp horseradish
1/4 tsp salt
1/4 to 1/3 tsp Liquid Smoke
1/2 cup chopped pecans or walnuts
3 Tbsp parsley

Drain flaked salmon. Mix all ingredients together, except the pecans and parsley. Chill for several hours. Shape into ball. Mix nuts and parsley together and roll ball into mixture. Serve with crackers.

SPINACH BALLS

Betty Belton, Meaford

2 (10 oz) boxes chopped spinach, cooked and well drained
2 cups stuffing mix herb seasoning
1 large onion
4 eggs, beaten
1/2 Tbsp garlic salt
1 tsp Accent
3/4 cup melted butter
1/2 cup Parmesan cheese
1/4 tsp pepper
1/4 tsp thyme

Mix all ingredients into well drained spinach. Make into small balls (about 1 inch). Bake at 350°F for 20 minutes. Freeze well. Makes 6 dozen.

FRUIT CHEESE BALL

Donna J. Clark, RR #2 Durham

1 (8 oz) pkg cream cheese
1/2 cup shredded medium cheddar cheese
1 cup crushed pineapple, very well drained
1/4 cup raisins
1/4 cup sunflower seeds
1/4 cup chopped walnuts
1/4 cup coconut

Mix 2 cheeses. Mix pineapple with cheese. Add other ingredients, one at a time. Mold to desired shape. Serve at room temperature. Flavour is better after a day or two.

Most troubles do not enter without an invitation.

SOMBRERO APPETIZER

Nadine Schwandt
Jennifer Becker

1 lb ground beef
1/2 lb Velveeta cheese, cubed
1 cup salsa
2/3 cup Miracle Whip salad dressing

Brown meat and drain. Add remaining ingredients; mix lightly. Heat thoroughly in microwave. Transfer to serving bowl, surrounded by taco chips. Dip and enjoy. (Excellent if prepared a day ahead and reheated. Also works well to reheat straight from freezer.)

HOT ARTICHOKE AND SPINACH DIP

Woodland Springs W.I.

2 pkg frozen chopped spinach, well drained
1 (14 oz) can artichokes in water, drained, coarsely chopped
1/2 cup chopped red pepper
1 cup mayonnaise
1/2 cup Parmesan cheese
1/4 cup shredded red pepper cheese
Monterey Jack or extra old cheddar cheese

Mix all ingredients and place in round or oval ovenproof dish. Cover with shredded Monterey Jack or extra old cheddar cheese.

FLAKED HAM DIP

Tracy Davison, RR #4 Meaford

1 (500 mL) tub sour cream
1 (500 mL) jar Hellmann's mayonnaise
1 Tbsp garlic powder
1 Tbsp minced onion
1 Tbsp dill weed
1 Tbsp parsley
1 Tbsp Beau Monde spice
1 tin flaked ham

Mix altogether. Let sit for several hours before serving with crusty bread pieces.

Worry gives little things big shadows.

HOT CRAB DIP

Diane Flannery

1 can each snow crab and shrimp
1 (8 oz) pkg cream cheese
1 Tbsp horseradish
2 Tbsp milk
1 Tbsp lemon juice
2 green onions, chopped fine
Toasted almonds
Dash pepper

Blend by hand or mixer. Toasted almonds on top. Use buttered dish. Heat at 325°F till bubbly.

BAKED SOURDOUGH DIP

Nadine Schwandt, Hanover

1 cup cream cheese
1 cup sour cream
1 cup grated old cheddar cheese
1/4 cup mayonnaise
Sprinkle dried chilies
5 bacon slices, crisply cooked and crumbled
1/4 cup thinly sliced green onion
1 tsp Worcestershire sauce
1 sourdough loaf

Combine cream cheese, sour cream, shredded cheese, mayonnaise, dried chilies, bacon, green onion and Worcestershire sauce. Mix thoroughly. Slice top from sourdough loaf and hollow inside (reserve inside for dipping later). Fill loaf with dip ingredients, replace top. Wrap entire loaf in tin foil. Bake in 300°F oven for 1 hour 15 minutes. Serve with additional bread cubes, crackers or vegetables for dipping.

ARTICHOKE DIP

Tammy Willis

1 can artichokes, drained and chopped (do not use the jar of marinated artichokes)
1 cup real mayonnaise (not Miracle Whip)
1 cup fresh grated Parmesan cheese
Juice of 1 lemon (approximately 2 Tbsp)

Mix all ingredients. Bake at 350°F for 20 minutes until gently browned. Serve with crusty bread pieces.

Success is the product of backbone, not wishbone.

HAM DIP

Karyn Trafford, Durham

1 cup sour cream
1 cup mayonnaise
1/2 cup shredded cheese
1 can flaked ham
1 pkg Knorr vegetable soup mix

Mix together and place in hollowed loaf of white bread. Use pieces of bread to dip. Chill for a few hours.

FOUR CHEESE SPINACH DIP

Lisa Greig, Markdale

8 oz cream cheese
1/2 box (1/2 cup) Olivieri alfredo sauce
1/2 box frozen spinach
1/4 cup chopped red pepper
1/4 cup finely chopped red onion
5 mL chopped garlic
5 mL hot sauce (Melinda's)
5 mL Worcestershire sauce
5 mL roasted garlic and pepper spice (Club House)
1/2 tsp salt
1/2 tsp pepper
Shredded cheese (3 cheese nacho blend)
1 bag pita bread
Olive oil

Thaw and squeeze dry spinach. In double boiler, mix alfredo sauce and cream cheese until melted and smooth. Cover and refrigerate until cool, approximately 20 minutes. Add all ingredients, except shredded cheese, pitas and oil. Place in shallow baking dish. Top with thin layer of cheese. Bake at 350°F for 10 to 15 minutes. Cut pitas into small wedges. Brown pitas in olive oil in a frying pan. Serve with baked dip.

CORNED BEEF MOUSSE

Barb Addis, RR #1 Neustadt

1 (10 oz) can mushroom soup
250 g pkg Philadelphia cream cheese
1 envelope unflavoured gelatin
1/4 cup water
1/2 cup chopped celery
1/2 cup green onions, chopped
1 cup salad dressing
1 can corned beef

Combine in saucepan, soup and cheese. Heat until smooth. Use whisk. Soften gelatin in water. Stir into soup and cheese mixture. Stir in celery and green onion. Turn off stove. Whisk in corned beef and salad dressing. Pour into mold or 3 margarine containers. Chill until set. Make night before or early in morning. Serve on crackers.

NACHO DIP

Janine Coture, RR #1 Hanover

1 pkg softened cream cheese
1/2 cup sour cream
1/4 cup mayonnaise
1 cup seafood sauce
1 can salad shrimp, drained and rinsed
2 green onions, chopped
1/2 green pepper, chopped
1 large tomato, chopped
2 cups shredded cheddar cheese

Layer ingredients in order given. Refrigerate. Serve with nacho chips.

ALMOND PINE CONES (Dip)

Jean Robinson

1 1/4 cups unblanched almonds
1 (8 oz) pkg Philadelphia cream cheese
1/2 cup salad dressing or mayonnaise
5 crisply cooked bacon slices, crumbled
1 Tbsp chopped green onion
1/2 tsp dill weed
1/8 tsp pepper

Spread almonds in a single layer in shallow pan. Bake at 300°F for 15 minutes, stirring often. Combine softened cream cheese and salad dressing or mayonnaise. Mix well. Add bacon, onion, dill and pepper. Mix well. Cover and chill overnight. Form cheese mixture into shapes of 2 pine cones on serving platter. Begin at narrow ends and press almonds at slight angle into cheese mixture in rows. Continue overlapping rows until all cheese is covered. Garnish with artificial pine sprigs. Serve with crackers, chips, etc. Yields 1 to 1 1/2 cups or 2 pine cones.

Note: These are a hit for any special occasion. If you don't have artificial pine, I have used the real thing too. It looks very nice.

FARM LEMONADE CONCENTRATE

Kathleen McCalla

Grated rind of 3 lemons
Juice of 5 lemons
7 cups white sugar
60 oz boiling water
3 Tbsp citric acid
1 Tbsp epsom salts

Stir above ingredients together until sugar is dissolved. Store in clean scalded bottles. Dilute 1 to 8 to serve or use straight to flavour iced tea. Keeps weeks in fridge.

SINGAPORE SLING SLUSH

Laurie Hooper, RR #4 Durham

12 oz gin
1/2 cup cherry brandy
1/2 cup grenadine
1/2 cup lemon juice
1 can frozen lemonade
4 cups water
1/2 cup sugar
6 oz cherry juice
1 large can pineapple juice

Combine all ingredients in a 4 litre container with a lid. Sit into deep freeze overnight; stir a few times. To serve, fill glasses 3/4 full of slush and then top up with Sprite, 7-Up or ginger ale. Add a straw and enjoy!

EGGNOG WASSIL BOWL

Jamie Hawken (Markdale)

6 egg yolks
1/2 cup sugar
1 pt (20 oz) 18% cream
1 qt (40 oz) milk
1 pt vanilla ice cream
2 tsp rum flavouring or 1/3 cup rum (optional)
6 egg whites
1/8 tsp salt
Nutmeg

Beat egg yolks until thick and light in colour, then beat in the sugar. Beat constantly adding cream, milk and ice cream, rum (optional). In a separate bowl, beat egg whites with salt until fluffy and stiff. Fold carefully into the first mixture and serve sprinkled with nutmeg.

PUNCH

Barb Addis, RR #1 Neustadt

1 large pkg cherry Jello
2 cups boiling water
6 cups cold water
1 can frozen orange juice
1 can frozen lime juice
48 oz can pineapple juice
4 (26 oz) bottles ginger ale

Dissolve Jello in boiling water and add other ingredients. Add ginger ale when ready to serve.

May your luck be like the capital
of Ireland - always Dublin.

SHERBET SHAKE PUNCH

Helen Wilton, RR #3 Durham

1 can frozen lemonade
1 can frozen orange juice
1 can frozen pineapple juice
1 1/2 cups apricot nectar
1/2 cup lemon juice
1 qt lemon sherbet
2 large bottles ginger ale

Add water to concentrates in punch bowl. Add apricot nectar and lemon juice. Just before serving, spoon sherbet into punch bowl. Pour ginger ale down side of bowl. Makes 20 to 25 servings.

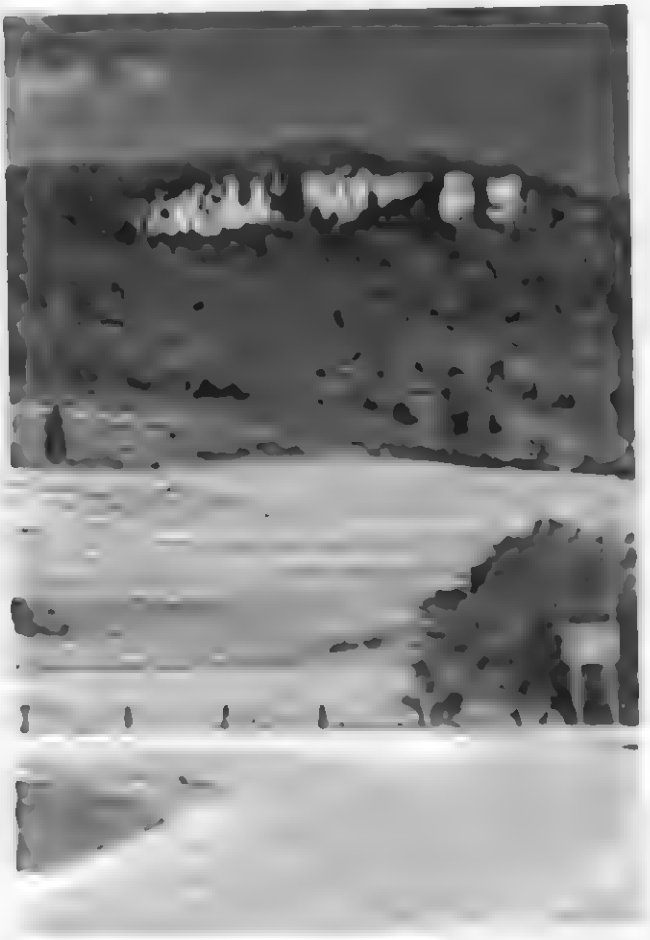
WASSAIL CHRISTMAS

Helen Becker, Cookbook Committee

6 cups apple juice
1 cinnamon stick
1/4 tsp nutmeg
1/4 cup honey
3 Tbsp lemon juice
1 tsp grated lemon peel
2 1/4 cups unsweetened pineapple juice

Heat apple juice and cinnamon to boiling. Reduce heat. Cover. Simmer for 5 minutes. Stir in remaining ingredients. Simmer for 5 more minutes. Serve hot in a punch bowl and decorate with floating orange stars.

Salads & Dressings, Soups & Sauces



OLD BALDY
Kimberly

Photo By: Maureen McKnight

FOOD QUANTITIES TO SERVE 50 PEOPLE

	Serving Portion	Amount for 50 People*
Beverages		
Cocoa, mixed	¾ cup	40 cups
unsweetened powder		½ lb.
Coffee	¾ cup	1½ lb.
Punch	½ cup	25 cups
Tea	¾ cup	½ lb.
Bread and Crackers		
Bread	1 slice	4 loaves
Rolls	1 roll	5 doz.
Crackers (soda)	2 crackers	1½-2 lb.
Cereals		
Rice	½ cup	3-4 lb.
Macaroni, noodles, spaghetti	½ cup	4½-5 lb.
Dairy Products		
Butter, for table	1 tbsp.	1-1½ lb.
for vegetables	½ tsp.	¾ lb.
Cheddar cheese	1-1½ oz.	3-5 lb.
Cream, coffee		7 cups
whipping	2 tbsp.	3 cups
Ice cream	½ cup	25 cups
Milk	1 cup	50 cups
Desserts		
Cakes, angel food		3-4 cakes
pound or loaf		4 loaves
8x8-inch square		3-4 cakes
Cookies or slices	3 pieces	150 pieces
Pies	⅛ pie	6 pies
Fish		
Fillets	3 oz.	14-16 lb.
Whole	3 oz.	40 lb.
Fruits		
Apples	1	15 lb.
Bananas	1	16 lb.
Peaches	1	12-15 lb.
Raspberries or strawberries	½ cup	14 lb.
Juice, fruit or vegetable	½ cup	25 cups

	Serving Portion	Amount for 50 People*
Meat		
Beef, ground	3 oz.	13-15 lb.
boneless round, rump	3 oz.	16-18 lb.
Lamb, boneless leg	3 oz.	15 lb.
Pork, boneless loin	3 oz.	18-20 lb.
boneless ham	3 oz.	15 lb.
Salami	3 oz.	10 lb.
Sliced luncheon meat	1 oz.	3½ lb.
Weiners	2 weiners	10 lb.
Poultry		
Chicken, fryers	¼ fryer	13 fryers
Turkey	3 oz.	36 lb.
Pickles		
Dill or sweet		10 cups
Relish		8 cups
Salads		
Green	¾ cup	32-40 cups
Potato, chicken or fruit	½ cup	28-32 cups
Salad dressings		
Mayonnaise	1 tbsp.	4 cups
French	2 tsp.	3-4 cups
Sandwiches		
Main meal	1½	70-80
Afternoon	1	50
Vegetables		
Asparagus	½ cup	18-20 lb.
Beans, green or wax	½ cup	10-12 lb.
Broccoli	½ cup	16-20 lb.
Cabbage	1 wedge	12-14 lb.
Cauliflower	½ cup	16-18 lb.
Celery, sticks	4 sticks	4-5 lb.
Corn on the cob	1 ear	5 doz.
Lettuce, for tossed salad	1 cup	8 heads
for salad plate		8-10 heads
Potatoes, baked	1 potato	17-25 lb.
mashed	½ cup	15 lb.
Tomatoes, sliced	3 slices	15 lb.
Frozen vegetables		10 lb.

***Based on one serving portion per person. For second helpings or larger serving portions, prepare additional food accordingly.**

LEEK AND POTATO SOUP

Edythe Dixon, RR #3 Durham

1 small onion, diced
2 Tbsp butter
1 Tbsp flour
2 1/2 cups diluted consomme or chicken broth
2 medium potatoes, grated
3 to 4 garden leeks, thinly sliced, use only white and green parts
1/4 cup thinly sliced celery
1/4 tsp dry mustard
1 Tbsp chopped parsley
1 1/2 cups milk
3/4 cup grated mild cheddar cheese
Paprika, salt and pepper

Simmer onion in butter until soft, using a heavy 2 quart saucepan. Stir in flour and next 5 ingredients. Cover and simmer for about an hour. Add parsley, milk, cheese and heat thoroughly. Do not boil until cheese melts. Taste, add salt and pepper. Serve with a sprinkle of paprika.

POTATO LEEK SOUP

Marjorie Keenan, Meaford

Melt 3 tablespoons margarine in saucepan. Use low heat, add 3 tablespoons flour and stir. Cook until smooth and still white. Add 2 cups milk and over low heat cook until the sauce is smooth and thick. Add 3 cups mashed potatoes, 2 leeks (chopped) and 1 stalk celery (chopped). Sauté leeks and celery before adding. Mix 4 cups water and 25 mL chicken stock powder. Mix well and add to soup. Season to taste with salt and pepper.

A person all wrapped up in himself
makes a very small package.

POTATO LEEK SOUP

Pearl Bumstead
From: Barb Whitney

3 fist sized potatoes
3 cups cleaned chopped leeks
1 stalk celery, chopped
1 large carrot, chopped
4 Tbsp butter
3/4 tsp salt
1/2 cup stock or water
3 cups milk
Snippets of fresh herbs (thyme, marjoram, basil), optional
Pepper

One hour to prepare. Serves 4 to 6. Scrub potatoes, cut into 1 inch chunks. Place in saucepan with leeks, celery, carrot and butter. Add salt and cook the vegetables, stirring over medium heat, until the butter is melted and all particles are coated (5 minutes). Add stock or water, bring to a boil, then cover and reduce heat to simmer. Cook until potatoes are soft (20 to 30 minutes). Check moisture level occasionally. You may need to add more stock or water. When potatoes are tender, remove pan from heat and purée its contents in milk. Make sure the mixture is utterly smooth. Return mixture to saucepan. Add optional herbs; grind in fresh ground pepper. Taste, is more salt needed? Heat gently, covered, until just hot. Do not let boil. Serve right away.

POTATO CHEESE CHOWDER

Leanne Edwards, Ayton

White Sauce:
1 cup milk
3 Tbsp flour
1/4 tsp salt
1/8 tsp pepper
3 Tbsp butter
Chowder:
1 cup white sauce
3 potatoes
2 chicken bouillon cubes
3 Tbsp chopped green onion
3 Tbsp chopped green pepper
1 tsp butter
2 cups grated cheddar cheese

White Sauce: Combine milk, flour, salt and pepper; beat until smooth. Add butter. Microwave on High for approximately 3 minutes. Beat well; continue cooking for 1 to 2 minutes, or until thickened.

Boil unprepared potatoes until soft. Drain; save 1/4 cup water. Dissolve bouillon cubes in potato water. Cool potatoes; peel and dice. Sauté green pepper and onions in butter. Add to white sauce in a saucepan. Add bouillon mixture. Stir over medium heat for 5 minutes. Simmer on low heat for 5 minutes. Add cheese; stir until melted. Stir in potatoes. Serve very hot.

AAAHH! POTATO SOUP

Nadine Schwandt

2 pkg au gratin scalloped potato mix
2 (10.5 oz) cans chicken broth
3 cups water
4 potatoes, cubed
10 slices crisply cooked bacon, crumbled
2 cups heavy cream

In a large pot, combine scalloped potato mixes, chicken broth and water. Add potato cubes and bacon. Add more water to cover if necessary. Cook on medium heat, stirring occasionally, until potatoes are tender, about 40 minutes. Stir in cream and heat through. Serve. Garnish with shredded cheese if desired. Makes 12 servings.

PUMPKIN SOUP

Mans Cramer, RR #2 Durham

1 small pumpkin
4 L stock (chicken or vegetable)
1 onion, chopped
4 slices bacon, chopped
1 to 2 Tbsp vegetable oil
1 can stewed tomatoes
2 to 3 tsp ground coriander
1 to 2 tsp ground cumin
Salt and pepper to taste
Chopped chives
Few Tbsp whipped cream

Wash pumpkin, take out seeds but do not peel. Cut pumpkin in small size cubes and set aside. Sauté onions and chopped bacon in oil; add cubed pumpkin and coat carefully. Keep on low heat for 5 to 10 minutes. Add stock and tomatoes and cook for approximately 1 hour. Stir often. When pumpkin pieces are soft, purée mixture with stick hand mixer right in the pan. Add salt, pepper, coriander and cumin. Mix these first in a few tablespoons of mixture.

Note: Any squash may be substituted for the pumpkin, but squash needs to be peeled first. Serve with a tablespoon of whipped cream in centre of each bowl. Sprinkle with chives.

Happiness is often the halfway point
between too little and too much.

CHUNKY CARROT AND SWEET POTATO SOUP

Miriam Sanua, Owen Sound

Sunflower oil for frying
1 large onion, chopped
5 cm knob fresh ginger, peeled and finely chopped
5 mL (1 tsp) ground coriander
1 kg carrots, peeled and coarsely chopped (about)
3 sweet potatoes, peeled and chopped
250 mL (1 cup) fresh orange juice
20 mL (4 tsp) chicken or vegetable stock powder
1.5 L (6 cups) water
Salt and milled pepper
5 mL (1 tsp) sugar, about
45 mL (3 Tbsp) chopped fresh parsley, about

Heat oil in large saucepan. Add onion, ginger and coriander and sauté for about 3 minutes. Add carrots and sweet potatoes and toss to coat vegetables with oil. Add orange juice, stock powder and water and bring to the boil. Reduce heat, add seasoning and sugar and simmer partially covered for 30 to 40 minutes, or until vegetables are tender. Purée soup coarsely in a food processor or blender. Return to saucepan; add parsley and heat through. Serve with crusty bread and cheese. Serves 6 to 8.

WHITE BEAN SOUP

Shirley Doerr, Louise WI

2 cups dried white beans
1 Tbsp olive oil
1 large onion, sliced
6 cloves garlic, chopped
6 cups vegetable stock (use homemade stock or low sodium canned broth)
2 large carrots, sliced
1 Tbsp chopped fresh sage or 1/2 tsp dried sage, crumbled
1/8 tsp each salt and pepper

Place beans in large saucepan, cover with water and boil for 2 minutes. Remove from heat. Let soak for 2 hours or overnight. Drain thoroughly. Heat oil over medium heat. Add onions and garlic and 2 tablespoons stock. Sauté about 5 minutes until softened. Add carrots and sage, sauté 2 minutes longer. Add beans and remaining stock, partially cover with water. Cook for 1 1/2 hours or until beans are tender. Add more water if needed. Season with salt and pepper. Serve with bread or rolls and a little basil.

MINESTRONE SOUP

Carolyn Austin, Durham

1/4 cup salad oil
1 large onion, diced
2 large carrots, diced
2 stalks celery, diced
2 medium potatoes, diced
1/2 lb green beans
1/2 head (small) cabbage, shredded
1/2 10 oz bag spinach, shredded
6 medium tomatoes, peeled
2 medium zucchini, chopped
4 beef bouillon cubes
1 tsp salt
16 oz can red kidney beans, drained
1 cup macaroni or other pasta
1/2 tsp oregano
2 cups water

Sauté first 5 ingredients in oil. Add zucchini and remaining ingredients, except kidney beans and pasta. Heat to boiling. Add pasta. Simmer until pasta and vegetables are cooked. Stir in kidney beans and oregano. Heat. Serve hot with Parmesan cheese sprinkled on top. May add tomato juice or other liquid if thinner soup is desired.

MINESTRONE SOUP

Marg Eckhardt, Durham

1 1/2 lb lean ground beef
1 onion, chopped
1 celery stalk, chopped
1 (28 oz/798 mL) can tomatoes
2 (10 oz/284 mL) cans onion soup
5 cups water
1 small pkg frozen mixed vegetables
1 (750 mL) jar spaghetti sauce
1/2 cup small pasta
2 Tbsp chopped parsley
1 1/2 tsp granulated sugar
1/2 tsp each thyme, oregano, basil (or to taste)
Pepper and salt to taste
Grated Parmesan cheese

In large saucepan, brown ground beef lightly. Add onion and celery; cook until softened. Add tomatoes, onion soup and water. Bring to boil. Add vegetables; cover and simmer for 30 minutes. Add spaghetti sauce, pasta, parsley, sugar, herbs, pepper and salt. Simmer, uncovered, for 30 minutes, stirring occasionally. Sprinkle each serving with grated Parmesan and serve with Italian bread. Makes about 8 servings.

No one knows what they can do, until they try.

EASY SALMON BISQUE

Eileen Sunstrum, Leith

1 (14 oz) can New England clam chowder
1 (10 oz) can cream of celery soup
1 (14 oz) can stewed or diced tomatoes
1 (7 3/4 oz) can salmon
2 1/2 cups milk
3/4 tsp seasoned salt
1 1/2 cups chopped celery

Mix all ingredients and heat through on top of stove or in a crock pot. Makes 8 cups.

SPICY TOMATO SOUP

Marjorie Davison, Meaford

1 1/2 cups chopped onion
3 cloves crushed garlic
1 Tbsp butter
1 Tbsp olive oil
1 tsp dill weed
Black pepper and salt to taste
2 (28 oz) cans chopped canned tomatoes
1 Tbsp honey
1 Tbsp sour cream
2 medium fresh tomatoes (chopped)

Sauté onion, garlic and salt with olive oil and butter. Cook for 5 minutes. Add dill, pepper, tomatoes and honey. Cover and simmer for 45 minutes. Five minutes before serving, whisk in sour cream. Serve hot with garnishes of yogurt, parsley and green onions.

CREAM OF TOMATO SOUP

Renee Heeringa

2 Tbsp margarine
2 Tbsp minced onion
3 Tbsp flour
1 tsp salt
1/8 tsp pepper
Dash basil, oregano and thyme
2 cups tomato juice
2 cups milk

Sauté onion in margarine until soft, in the soup pot. Blend in flour, salt, pepper and spices. Remove from heat and stir in the tomato juice. Put back on heat and bring to a boil; boil for 1 minute, stirring all the time. Add the milk and heat almost to boiling. Serve. Serves 3 to 4.

A hothead seldom sets the world on fire.

TOMATO SOUP

Mary Beth Myers, Markdale

2 lb tomatoes, chopped
1 large potato, peeled and chopped
2 tsp sugar
1 tsp salt
Black pepper
Basil, fresh if possible
Oregano, dried or fresh
Parsley, fresh if possible
1 cup chicken or vegetable broth
1/2 cup sour cream or yogurt

Place tomatoes, potato, sugar, salt, pepper and herbs in a large heavy pot. Bring to the boil. Reduce heat to medium-low. Simmer until potatoes are soft. Stir occasionally. Add broth and bring to the boil. Simmer for 10 to 15 minutes. Purée the mixture in a food processor or blender. Return to the pot or refrigerate until ready to use (2 to 3 days). When ready to serve, mix the sour cream and 1 cup of the purée in a small bowl. Whisk until smooth. Stir into a pot along with the rest of the purée. Heat without boiling. Serve immediately.

CORN CHOWDER

Rosaleen Engel, Keward W.I.

3/4 cup diced celery
1 small onion, diced
1 cup diced potatoes
1 cup water
1 (14 oz) can creamed corn
1 cup milk
1/2 tsp salt
1/4 tsp garlic
1/8 tsp pepper

Cook potatoes, celery and onion until tender. Stir in remaining ingredients. Heat through. May freeze leftovers.

CREAMY CORN CHOWDER

Nancy Ottewell, RR #5 Owen Sound

2 slices bacon, cut in pieces
1 medium onion, diced
1 stalk celery, thinly sliced
2 medium potatoes, peeled and diced
1 1/2 cups chicken broth
19 oz (540 mL) can cream style corn
1 cup milk
1/4 tsp pepper
Salt and pepper to taste

Cook bacon till crisp. Drain well on paper towel and crumble when cool. In medium saucepan, add tablespoon oil then onion and celery and cook till softened. Stir in potatoes and chicken broth. Bring to a boil; reduce heat and simmer until potatoes are tender, about 15 minutes. Add corn, milk and pepper. Bring to a boil, then reduce heat and simmer for 3 to 5 minutes. Add salt and pepper. Sprinkle each bowl with crumbled bacon. Makes 4 servings.

MACARONI SOUP

Nancy Davison, Owen Sound

28 oz can tomatoes
2 cups beef broth
2 cups V-8 or tomato juice
1 lb browned ground beef
Chopped carrots, onions and celery
1 cup macaroni
Seasonings to taste

Simmer on stove or in crock pot.

LENTIL BARLEY AND BEEF SOUP

Irma Shortt

1/2 lb ground beef
1 cup lentils (split peas)
1/4 cup barley
6 cups water or vegetable stock
1 can beef broth or bouillon cubes
1 large onion, chopped
1 clove garlic
1 large carrot, diced
1 large stalk celery, diced
2 cups stewed tomatoes
1 small bay leaf, crushed
1 pinch thyme and basil
Salt and pepper
Chopped parsley

In large pot, brown beef; remove any grease. Add lentils, barley and broth; bring to boil and reduce heat. Cook for 1 1/2 hours. Add remaining ingredients, simmer for another 1 1/2 hours. Use parsley as a garnish. Serve with salad and whole wheat bread. Makes a good meal.

HUMBLEBURGER SOUP

Janet Moore

1/2 lb ground beef
1 Tbsp oil
1 small onion, chopped
1/2 cup water
1/2 pkg dry vegetable soup mix
1/2 cup chopped celery with leaves
1 small can baked beans
3/4 cup tomato juice

Brown ground beef 5 minutes in oil. Add onion and sauté until soft. Add water, heat to boiling. Stir in vegetable soup mix and celery. Cover and cook for 10 minutes. Stir in baked beans and tomato juice. Heat slowly to boil.

People will believe anything if you whisper it.

HAMBURGER SOUP

Barb Addis, RR #1 Neustadt

1 1/2 lb lean ground beef
1 medium onion
28 oz can tomatoes
2 cups water
3 cans consomme
1 can tomato soup
4 carrots, chopped
1 bay leaf
3 celery sticks
Parsley
1/2 tsp thyme
Pepper to taste
8 Tbsp barley
Cabbage and potatoes, may be added

Brown meat and onions. Drain well. Combine all ingredients in large pot. Simmer for 2 hours. Makes 10 servings.

ZUCCHINI SOUP

Sue Falkingham
Jill Allen

1 large onion, chopped
4 cups zucchini, chopped
2 chicken Oxo cubes
2 beef Oxo cubes
2 cups boiling water
1/8 tsp celery salt
1/8 tsp garlic powder

Cook onion, zucchini and Oxo cubes in butter or margarine until zucchini is soft. Add boiling water. Add celery salt and garlic powder. Stir then put in blender until smooth. Freezes well.

PARSNIP AND APPLE SOUP

Barbara Sackett, Markdale, Ontario

2 large parsnips
2 large cooking apples
1 large onion
Bunch herbs to include small sprig rosemary
1 oz butter
1 1/4 pt (700 mL) vegetable stock
Salt and pepper

Peel and roughly chop the parsnips. Peel, core and chop the apple into rough bits and roughly chop onion and the herbs. Melt the butter in a large saucepan and add onions, herbs, parsnips and apple. Allow to cook very slowly. Add stock and season; simmer gently with lid on for at least 20 minutes or until the parsnips are soft. Remove from heat, allow to cool a little, liquidize and return to the saucepan. Reheat and adjust seasonings. Serve with warm granary bread.

AUTUMN SOUP

Eileen Sunstrum, Leith

3 cups sliced cabbage
2 celery stalks, chopped
1 medium onion, chopped
3 carrots, peeled and sliced
1/4 cup chopped fresh parsley
2 cloves garlic, minced
3 Tbsp oil
6 cups water
4 Oxo beef bouillon cubes, crumbled
1 (10 oz) can corn
2 (16 oz) cans stewed tomatoes
1/2 cup long grain rice
1 tsp each salt and oregano
1/2 tsp each pepper and thyme
1 (16 oz) can red kidney beans

In a large pot over medium heat, sauté first 7 ingredients for 5 minutes. Allow next 7 ingredients and bring to boil. Cook for 10 minutes, stirring occasionally. Reduce heat and stir in beans. Simmer for 1 hour. Serves 8 to 10.

CHILLED MANGO SOUP

Tammy Willis, Crawford

2 mango
1 cup orange juice
1 cup vanilla yogurt
2 Tbsp lime juice

Mix all ingredients in a blender and blend until smooth. Serve chilled. May also be used for children's popsicles; pour into popsicle moulds. Delicious and nutritious.

Hint: Mango is ripe when soft to the touch but not mushy. Too ripe mangoes will be stringy and leave hair-like fibers in your soup (and in your teeth).

HEATHLY SALAD WITH POPPY SEED DRESSING

Ida-Mae Kennett

1 small head lettuce in bite size pieces
1/2 cucumber, sliced
6 mushrooms, sliced
6 to 8 strawberries, sliced
1 small can mandarin orange slices (drained)
1 tomato

Dressing:
3/4 cup sugar
1 tsp dry mustard
1 tsp salt
1/3 cup vinegar
1 1/2 tsp finely grated onion
1 cup vegetable oil
1 1/2 tsp poppy seed (optional)

Toss salad ingredients in large bowl. To make dressing, mix sugar, mustard, salt, vinegar and onion in blender until sugar has dissolved. Slowly add oil and blend until thickened. Mix in poppy seed.

Note: Dressing may be stored in refrigerator for up to 3 months.

CLETA'S BROCCOLI SALAD

Melissa Hastie

1 pkg broccoli coleslaw or chop up broccoli, cabbage and carrots
4 green onions, chopped
1/2 cup unsalted sunflower seeds
1/2 cup chopped green pepper
1/2 cup chopped red pepper
1 pkg chicken flavored instant noodles
Dressing:
1/2 cup oil and add spices from noodles
3 Tbsp red wine vinegar
2 Tbsp sugar
1 tsp salt
1/2 tsp pepper

Pour dressing over vegetables. Can be done night before. Add noodles and sunflower seeds about 1/2 hour before serving.

BROCCOLI SALAD

Betty Jemmett
Laurie Wright, Meaford
Maxine Hindle, Heathcote
Nancy Davison
Marie Renton, Holstein
Jim Hawken, Markdale
Dayle McFadden, Durham

2 heads broccoli
1 small red onion
8 slices bacon, crumbled
1 cup shredded cheddar cheese
Sauce:
3/4 cup mayonnaise
1/2 cup white sugar
1 Tbsp vinegar
Raisins, sunflower seeds, almonds or grapes, optional
Zesty Italian dressing, optional

Cut broccoli into flowerettes and add remaining ingredients. Mix mayonnaise, sugar and vinegar and pour over broccoli, onion, bacon and cheese. Mix and serve.

The only persons we should resolve to get even with are those who have shown us kindness.

BEET SALAD

Marion Becker, Lamlash Institute

Large kettle beets
4 Tbsp flour
1 Tbsp dry mustard
2 cups white sugar
1 cup water
1 cup vinegar

Cook beets, peel and chop. Mix dry ingredients and then add water and vinegar. Heat to make a syrup. Pour over the beets and stir well. Cook for 10 minutes, put in jars and seal. When making a salad, add celery, onions and salad dressing. This salad makes a nice change for winter or spring.

CITRUS CABBAGE SLAW

Fay Harrison, RR #4 Durham

5 cups shredded cabbage
1 cup cauliflower florets
1/2 cup chopped green pepper
2 Tbsp chopped onion
1 can mandarin oranges
1 small can pineapple tidbits
Dressing:
2/3 cup white sugar
1/3 cup vinegar
1/3 cup oil
1 Tbsp pineapple juice
1 tsp salt
1 tsp prepared mustard
1/2 tsp celery salt

Chop vegetables. Drain fruit and toss with vegetables. Blend all ingredients for dressing, pour over fruit and vegetables. Allow to stand for 1 hour before serving.

COTTAGE CHEESE AND CUCUMBER SALAD

Emmy McQuaid

500 mL cottage cheese
250 mL sour cream
Cucumber (chopped)
Salad onions and/or chives
Pepper to taste

Mix the above ingredients and serve. Good with lettuce leaves and tomatoes. Can be doubled.

You can't have bread - and loaf.

CAULIFLOWER SALAD

Betty Peter, RR #3 Durham

1 large cauliflower
1 small sweet or hot red pepper
1/2 cup slivered black olives
1/3 cup olive oil
4 Tbsp fresh lemon juice
1/2 to 1 tsp curry powder or dried thyme
Salt and freshly ground pepper

Separate cauliflower into florets and cook or steam until tender-crisp, about 12 minutes. Drain and place in a glass bowl. Cool slightly. Add slivered red pepper and black olives. Mix together oil, lemon juice and curry powder. Season to taste with salt and pepper. Pour over vegetables, toss to coat evenly with dressing. Chill, covered, overnight. Stir occasionally. Drain just before serving. Makes 6 servings, about 102 calories each.

WARM SPINACH SALAD WITH BACON AND PECANS

Tammy Willis

1/4 tsp minced garlic
1 1/2 tsp minced shallots
2 Tbsp Dijon mustard
1/4 cup honey
1/4 cup red wine vinegar
1/2 cup olive oil
12 cups fresh spinach leaves
1 lb bacon, cooked and crumbled large
1 to 1 1/2 cups toasted pecans

Whisk together first 5 ingredients. Add oil in a stream, whisking constantly until all ingredients are well blended. Heat dressing until warm. Arrange spinach, bacon and pecans on salad plates. Drizzle dressing over and serve immediately. Serves 6.

Life is like a mirror; we get the best results when we smile at it.

ARUGULA SALAD WITH WARM CHEVRE

Tammy Willis, RR #3 Elmwood

8 oz (250 g) chevre cheese round, chilled
1 egg, beaten
1 cup homemade whole wheat bread crumbs
3 cups arugula or mesclin mix greens
6 cups red leaf lettuce or mesclin mix greens
1 Tbsp olive oil

Dressing:
1/4 cup plain yogurt or vanilla yogurt
1 Tbsp white wine vinegar
1 Tbsp olive oil
1 1/2 tsp fresh tarragon or 1/4 to 1/2 tsp dried
1/2 tsp Dijon mustard
1/2 tsp each salt and pepper

Dressing: Whisk together all dressing ingredients. Chill.

Slice cheese into 8 rounds, dip in egg, then bread crumbs to coat all sides. Arrange greens on 4 salad plates. In a nonstick skillet, heat oil over medium heat. Cook cheese, turning once until golden crisp and soft inside. Place 2 rounds on each salad and drizzle dressing over all. Top with fresh cracked pepper. Serves 4.

Variation: Add roasted red peppers to the salad and substitute balsamic vinegar for the wine vinegar and basil for the tarragon.

Tip: To make ahead, cheese rounds can be coated and chilled for up to 2 hours before being cooked.

CHOW MEIN SALAD

Pearl Monk

1 1/2 cups Minute Rice
2 cups frozen peas (or more)
1 1/2 cups chopped celery (approximately 2 stalks)
1/4 cup chopped onion
1 can chow mein noodles
Dressing:
1/2 cup oil
2 Tbsp soya sauce
1 tsp salt
1 tsp celery seed
3 tsp vinegar
2 tsp curry powder
1/2 tsp Accent
1/2 tsp white sugar

Cook rice and add peas, celery and onion. Chill overnight.

Dressing: Put in glass jar and let sit overnight also.

Just before serving, fold in chow mein noodles and dressing. Very tasty and unusual!

GREEK PASTA SALAD (Low Fat)

Nadine Schwandt

5 cups dry pasta of choice
1 1/2 cups diced English cucumber
3 medium tomatoes, seeded and chopped
1 cup crumbled feta cheese
1/2 cup chopped red onions
1/2 cup chopped pitted black olives

Dressing:
1/2 cup low sodium low fat chicken broth
1/4 cup red wine vinegar
1 Tbsp olive oil
1 Tbsp lemon juice
1 tsp Dijon mustard
1 tsp sugar
1 clove minced garlic
1/4 tsp ground black pepper

Cook pasta according to package directions. Drain. Rinse with cold water. Drain again. In large bowl, toss pasta, cucumber, tomatoes, feta cheese, onion and black olives. Set aside. In a small bowl, whisk together dressing ingredients (chicken broth, red wine vinegar, olive oil, lemon juice, Dijon mustard, sugar, garlic and black pepper). Pour over salad ingredients and mix well. Refrigerate at least 1 hour before serving. Add more chicken broth to moisten if required.

QUICK MANDARIN SALAD

Sandra Shortt, Meaford

1 (500 mL) tub Cool Whip
1 (500 g) tub cottage cheese
1 (85 g) pkg orange Jello powder
1 (284 mL) can mandarin orange segments, drained

In large mixing bowl, whip together cottage cheese, Cool Whip and Jello powder. Carefully stir in mandarin orange segments. Pour into serving dish and chill for several hours or overnight.

Middle age is when your narrow
waist and broad mind change places.

LEMON, CUCUMBER AND PEPPER SALAD

Bill Proud, Owen Sound

3 lemons
Salt
1 sweet red bell pepper
2 English cucumbers
Extra virgin olive oil
Black pepper
1 Tbsp chopped parsley (Italian)

Slice lemons with rind on as thinly possible, removing all seeds. Put in bowl, sprinkling with salt. Skin pepper and slice as thinly as possible, removing all seeds, pith and core. Slice cucumbers paper thin, preferably with slicing blade of food processor. Line shallow bowl with cucumber slices in concentric circles. Drain lemon and put slices over cucumber, leaving border of cucumber. Repeat concentric arrangement with peppers over lemon. Sprinkle with olive oil, pepper and parsley.

TEX-MEX SALAD

Margaret Krauter, West Grey

1 (14 oz) can red kidney beans, drained
1 (12 oz) can kernel corn, drained
1/2 each red and green pepper, diced
1 stalk celery, chopped
1 cup shredded cheddar cheese
1/2 cup Italian dressing

Toss all ingredients lightly and serve. (I have used Mexican kernel corn and omitted the peppers.)

TACO SALAD

Lou Talbot, Crawford

1 lb lean ground beef
1 pkg taco seasoning mix
1 cup each green pepper, red pepper, celery, onion and tomatoes, chopped or diced
1 pkg cream cheese light, softened
1 cup fat free sour cream
1/4 cup light Miracle Whip
2 cups grated cheddar cheese
1 head lettuce, washed and torn into bite size pieces
1 cup crushed nacho chips

Brown hamburger and drain on paper towel. Add seasoning mix and stir. Let stand in fridge overnight if possible, or a couple of hours. Mix cream cheese, sour cream and Miracle Whip till smooth. Place lettuce on platter or in large bowl. Cover with cream cheese mixture and then ground beef. Layer chopped vegetables on this and tomatoes last. Add grated cheese on top and crushed nacho chips. Serve cold.

6 BEAN SALAD

Sylvia Nixon, RR #2 Durham
Garry Monk, RR #2 Durham

2 cans mixed beans
1/2 cup chopped green pepper
1/2 cup chopped red pepper
2 cloves chopped garlic
1/4 cup chopped celery
1/2 cup sliced red onion
1/4 cup lemon juice, or to own preference
1/4 cup olive oil, or to own preference
Salt and pepper to taste

Drain and rinse canned beans. In a large bowl, mix beans, peppers, celery and onions and garlic. Stir in gently, olive oil, lemon juice, salt and pepper. Pour into large dish and let stand overnight. It will keep several days covered in the fridge. Top with a few red onion rings before serving. Serves many.

BEAN SALAD

Ann Robinson, Mount Forest
Freda Glencross, Durham

1 (20 oz) tin cut green beans
1 (20 oz) tin cut yellow beans
1 (20 oz) tin lima beans
1 (20 oz) tin small whole carrots
1 (20 oz) tin red kidney beans
2 medium red onions
1 cup white vinegar
1 cup white sugar
1/2 cup salad oil
1 1/2 tsp salt
1/2 tsp pepper
Optional:
1 sweet red pepper
1 small can pimento

Drain green, yellow and lima beans and carrots. Drain and rinse red kidney beans. Slice onions and separate into rings. Chop red pepper and add to mixture for colour.

Dressing: Put salad oil, vinegar, sugar, salt and pepper in a jar and shake well. Pour dressing over bean mixture and refrigerate overnight so dressing can soak into beans.

A smile is a wrinkle on the face
that should never be removed.

BEAN SALAD

Lois Douglas
Irva Murdock

1 (14 oz) can cut green beans
1 (14 oz) can cut yellow beans
1 (14 oz) can kidney beans
1 (14 or 19 oz) can chick peas
1 (14 oz) can lima beans
1/2 cup chopped green pepper
2 medium onions
3/4 cup white sugar
2/3 cup cider vinegar
1/3 cup cooking oil (corn)
1 tsp salt
1/4 tsp pepper

Wash kidney beans thoroughly. Drain liquid from other beans and chick peas. Thinly slice onions and separate into rings. In saucepan, combine sugar, vinegar and cooking oil. Bring to a boil, but do not boil. In large bowl, combine other ingredients; pour hot syrup over them and toss well. Let stand overnight. Will keep several days in the refrigerator.

TUNA CRUNCH SALAD

Irene Johnson

1 (7 oz) can tuna
1 Tbsp finely chopped onion
2 cups shredded cabbage
1/4 cup diced green pepper (optional)
2 Tbsp vinegar
1/4 cup salad dressing
2 cups crushed potato chips

Mix ingredients together in bowl (not chips). Put chips in just before serving.

MACARONI SALAD

Margaret Johnson

4 cups macaroni
3 Tbsp French dressing
2 tsp Worcestershire sauce
1 can tuna, flaked and drained
3 hard cooked eggs
1/2 cup celery, diced
1/4 cup onion, diced
1/4 cup green pepper, diced (optional)
1/2 cup carrots, grated
3/4 cup salad dressing

Cook macaroni, drain and rinse. Add French dressing and Worcestershire sauce and mix to separate macaroni. Add tuna, eggs, celery, onion, green pepper, carrots and some salt and pepper. Add salad dressing, toss lightly and cool in refrigerator for 2 hours.

THREE TIER JELLIED SALAD *Leonore Bassitta, Swinton Park*

1 small pkg lime Jello
1 (19 oz) can crushed pineapple
1 small pkg lemon Jello
1 large container Cool Whip
4 oz cream cheese
1 or 2 small raspberry Jello

Dissolve lime Jello in 1 cup boiling water and 3/4 cup cold water. Drain juice from pineapple (reserve). When lime Jello is partially set, add drained pineapple. Let set. In another bowl, set 1 lemon Jello with 1/2 cup boiling water and 1 cup pineapple juice. When partially set, whip up. In another bowl, mix Cool Whip and cream cheese; beat together with whipped lemon Jello. Pour over green layer. When lemon layer is set, mix 1 or 2 raspberry Jello as per package. Cool. Pour on top of lemon layer. Let set.

LAYERED LETTUCE SALAD *Irene McConnell*
Karyn Trafford, Durham - Teacher

1/2 to 3/4 head lettuce
1/2 cup chopped celery
1 small green pepper, chopped
1 small onion or bunch green onions
1 pkg frozen green peas, uncooked
8 slices bacon, crisp and crumbled
3 hard cooked eggs, chopped or sliced
2 Tbsp white sugar
2 cups mayonnaise
1/2 cup cheddar cheese, grated

In 9x13 inch glass dish or large bowl, put bite size pieces of lettuce in bottom. Layer other ingredients on top in order given, ending with sugar sprinkled over mayonnaise (mayonnaise must seal all edges on top). Finally, sprinkle grated cheese. Cover with Saran and refrigerate overnight. Stir when serving if 2 layers.

The real winners in life are
the losers who keep on trying.

MANDARIN SALAD

Nancy Ottewell
Verla Cramp-White

1/2 cup sliced almonds
2 Tbsp sugar
Romaine lettuce
2 stalks chopped celery
2 green onions, chopped
1 can mandarin oranges, drained and chopped

Dressing:
1/4 cup vegetable oil
2 Tbsp sugar (or more to taste)
2 Tbsp wine vinegar
1/2 tsp salt
Parsley
2 drops Tabasco sauce (optional)

Almonds: Sprinkle bottom of fry pan with sugar and cover with almonds. Place on low heat till sugar is melted, coating sliced almonds. Remove from pan and cool on plate or foil.

Dressing: Shake together in jar.

Toss greens and oranges together. Add dressing then almonds. Serve immediately.

TOMATO ASPIC

Pearl Bumstead

1 lemon Jello
2 cups V-8 juice
1 tsp lemon juice
Celery seed or celery chunks, optional

Heat V-8 juice in saucepan; add Jello and lemon juice. Stir until smooth. Add tablespoon of celery seed or small chunks of celery. Chill for at least 3 hours. This is so simple to make and is a great garnish to any meat dish.

Something good can be said about everyone; we only have to say it.

PINEAPPLE GELATIN SALAD *Marjorie Hewer, RR #3 Durham*

1 (20 oz) can crushed pineapple
1 (6 oz) pkg lemon gelatin
3 cups boiling water
1 (8 oz) pkg cream cheese, softened
1 (16 oz) carton whipped topping
3/4 cup sugar
3 Tbsp lemon juice
3 Tbsp water
2 Tbsp all purpose flour
2 egg yolks, lightly beaten

Drain pineapple, reserving juice. Dissolve gelatin in water; add pineapple. Pour into a 13x9 inch dish. Chill until almost set, about 45 minutes. In a mixing bowl, beat cream cheese and whipped topping until smooth. Carefully spread over gelatin. Chill for 30 minutes. Meanwhile, in a saucepan over medium heat, combine sugar, lemon juice, water, flour, egg yolks and reserved pineapple juice. Bring to a boil, stirring constantly. Cook for 1 minute or until thickened. Cool. Carefully spread over cream cheese layer. Chill for at least 1 hour. Yields 12 to 16 servings.

PINEAPPLE AND VEGETABLE SALAD

Isabel Cramp, Meaford

1 pkg lemon Jello
1 cup boiling water
14 oz can crushed pineapple, drained
1/2 cup cold water
1 Tbsp vinegar
1/4 tsp salt
1 cup carrots, grated
1 cup cabbage, grated

Dissolve Jello in boiling water. Stir until dissolved. Add vinegar, salt, cold water and drained pineapple juice. Cool until slightly thickened. Add crushed pineapple, carrots and cabbage. Mix well. Pour into dish and chill until firm.

TWENTY-FOUR HOUR FRUIT SALAD

Connie Krauter, RR #3 Elmwood

2 cups pineapple tidbits
1 large can fruit cocktail
1 large can tangerines
2 cups mini marshmallows
1/4 cup light cream
2 Tbsp sugar
Juice of 1 lemon

Combine well drained fruits; add marshmallows. Beat eggs until light, gradually add sugar, light cream and lemon juice. Mix and cook in double boiler till smooth and thick, stirring constantly. Cool. Fold in 1 cup cream, whipped. Pour over fruit mixture and mix lightly. Chill for 24 hours. Do not freeze. Serves 12 to 14. Serve as a dinner salad or dessert, or let it double for both.

FRESH FRUIT SALAD

Barbara Sackett, Irish Lake

1/3 cup frozen concentrated orange juice, undiluted
1 Tbsp liquid honey
1 large red unpeeled apple, chopped
2 medium bananas, sliced
1/4 cantaloupe (or other melon), sliced
8 strawberries, sliced
Piped whipped cream or a dollop of yogurt
2 kiwi fruit, peeled, halved and thinly sliced
Fresh flowers, berries or maraschino cherries to garnish

Combine orange juice and honey in a very small bowl. Prepare apple; toss in juice mixture, distribute evenly in glasses. Prepare bananas, toss in juice mixture, distribute evenly in glasses. Prepare cantaloupe, toss in juice mixture, distribute evenly in glasses. Continue layering with grapes and strawberries (no need to toss in juice). Pipe whipped cream onto centre of fruit. Surround with kiwi slices and top with flowers, berries or cherries.

Tip: When berries are not in season, try frozen whole berries, added about 5 minutes before serving.

This is a very elegant start for a special breakfast, served in pretty glasses. I do not use whipped cream but the yogurt is sometimes nice.

BARBECUE SAUCE FOR RIBS

Lynn Charlotte Tolton, Flesherton

1 cup ketchup
1 tsp salt, garlic salt, seasoning salt
1 tsp celery seed or 1 cup chopped celery
1/3 cup vinegar
1 1/4 cups water
2 Tbsp Worcestershire sauce
3 Tbsp brown sugar
1 cup onions (cut up)

Mix in a bowl (cold). Pour over ribs and cook for the last 1/2 hour of cooking time, for your ribs.

SWEET AND SOUR SAUCE

Shelley Horton, RR #2 Chatsworth

2 cups vinegar
2 cups water
2 cups ketchup
1/2 Tbsp salt
1 Tbsp lemon juice
1 can crushed pineapple
4 cups white sugar
1/4 cup cornstarch

Bring all ingredients, except cornstarch, to a boil. Add cornstarch mixed with some water. Simmer over medium-high heat until thickened. Will keep in fridge for a couple of months.

SAVOURY SAUCE FOR VEGETABLES

Edith Marshall, RR #3 Durham

1/2 cup milk
3 Tbsp flour
3 cups milk
2 Tbsp butter
1/4 green pepper, chopped
1/4 red pepper, chopped
Beans, celery, etc.
3 sprigs parsley
3/4 tsp salt
1/8 tsp pepper

Shake milk and flour in covered jar to dissolve. Heat milk, butter and peppers. Add flour and stir till thick. Can be frozen. Cook beans and celery till tender. A pinch of baking soda stops milk from curdling when heated.

SALAD DRESSING (Mayonnaise)

Kathryn McManus
Bernice Player
Verla Cramp-White
Nancy Davison

1 cup white sugar
1 Tbsp dry mustard
1 Tbsp cornstarch
1 to 2 Tbsp flour
1/2 tsp salt
Sprinkle pepper
2 eggs
1/2 cup milk or water
1/2 cup vinegar

Mix together in 8 cup glass pitcher or large microwave safe bowl, sugar, mustard, cornstarch, flour, salt and pepper. Beat eggs and add 1/2 cup milk; mix well and add to dry ingredients, stirring to combine. Cook in microwave until thickening begins, stirring every couple of minutes. Add vinegar and continue cooking until thick. Store in covered container in refrigerator and thin with a little milk if desired when using. Great for cabbage salad.

MAPLE FRENCH DRESSING

Betty Boyd

3/4 cup vegetable oil
1/2 cup maple syrup
1/2 cup cider vinegar
1 tsp salt
1/4 tsp pepper
1/2 tsp dry mustard

Combine all ingredients in blender; blend at high speed 20 seconds. Serve over salad greens. Makes 2 cups.

HONEY MUSTARD DRESSING

Wilma Boyd

1/3 cup oil
2 Tbsp lemon juice
2 Tbsp honey
2 Tbsp Dijon style mustard
1 clove garlic (minced)

Mix well. Makes 3/4 cup.

MARJ'S POPPY SEED DRESSING

Lou Talbot

1 1/4 cups white sugar
1 round Tbsp dry mustard
2 tsp salt
2/3 cup white vinegar
2 cups salad oil (not olive oil)
1/4 cup finely cut up onion

Blend above ingredients. Stir in 1 tablespoon poppy seeds. Serve with lettuce salad or spinach salad and fruit in season sliced on top (eg. strawberries). Also good with cold sliced chicken breast (cooked) or ham and cheese julienned.

SALAD OIL DRESSING

Jennifer McDonald

2 Tbsp rice vinegar or white wine vinegar
1 tsp sugar
1/4 tsp dry mustard
1/2 tsp salt
Pepper to taste
3 cloves garlic (or more)
9 Tbsp olive oil

Combine all ingredients, crushing the garlic cloves and shake well in a jar. Keeps well in refrigerator; allow to stand at room temperature if olive oil solidifies until liquid again. Is great on tossed greens of your choice.

SALAD DRESSING

Sharon Vokes, Treasurer IPM 2004

2 Tbsp maple syrup
2 to 3 Tbsp lemon juice
1/4 cup vegetable or olive oil
1/2 tsp Dijon mustard
1/4 tsp salt
Pinch black pepper
1/4 tsp tarragon

Mix together and toss with mixed greens. Will keep for several days in the refrigerator.

FRENCH DRESSING

Margaret Ormsby, Meaford

1 can tomato soup
1 cup vinegar
1 cup white sugar
1 tsp mustard
1 tsp salt
1/2 cup salad oil

Put all in blender and blend well.

CAESAR SALAD DRESSING

Donna Earl, Meaford

3 to 4 egg yolks
3 Tbsp Dijon mustard
10 to 12 garlic cloves
2 anchovy fillets
1 1/2 tsp salt
1/2 tsp pepper
1/2 tsp dried oregano
12 to 15 drops each Tabasco and Worcestershire sauce
Olive oil
4 to 6 Tbsp white vinegar

Combine all ingredients, except the olive oil and vinegar, in a blender using low speed. Maintain speed and add olive oil very slowly until mixture thickens and is the consistency of mayonnaise. Add vinegar and blend. Spoon into a jar, cover, refrigerate up to a week using as needed. Makes 2 cups.

For A Caesar Salad: Tear romaine lettuce into bite size pieces. Toss with dressing and Parmesan cheese, croutons and bacon bits to taste.

CAESAR DRESSING

Marilyn Campbell, RR #3 Durham

1/2 cup mayonnaise
1/2 tsp garlic powder
2 Tbsp milk
1 tsp vinegar
1/2 tsp parsley
1/8 tsp pepper
2 tsp Parmesan cheese
2 shots Worcestershire

Butter both sides bread, cure them. Toss garlic powder, parsley and Parmesan cheese. Bake at 350°F until brown, 5 minutes.

HONEY GARLIC DRESSING

Sandy Harrison, RR #4 Durham

1 1/2 cups mayonnaise
3 Tbsp liquid honey
1/4 cup wine vinegar
2 crushed garlic cloves
1 Tbsp Dijon mustard
1 Tbsp Worcestershire sauce
1 tsp Tabasco sauce
Salt and pepper to taste

Whisk altogether with wire whisk.

SALAD DRESSING

Helen Becker, Cookbook Committee, IPM 2004

4 cans Heinz tomato soup
5 1/2 cups sugar
2 1/2 cups salad oil
2 1/4 cups vinegar
3 tsp salt
3 tsp pepper
3 small chopped onions
1 tsp garlic powder
1 tsp celery seed

Heat all ingredients together (do not boil). Store in refrigerator to use on your favorite salad.

Vegetables

INGLIS FALLS

Photo By: Telf Wegg

VEGETABLE COOKING TIMETABLE

	Boil	Steam	Pressure Cook (15 pounds pressure)	Bake (350°F.)
Asparagus, tied in bundles	15-20	30-40	9	
Beans, wax or green	15-25	30-35	2-2.5	
Beets, whole	25-45		15-18	90
Beet greens (tops)	5-15			
Broccoli, stalks	10-15	15-20	1½-3	
Brussels sprouts	10-20	15-20	1-2	
Cabbage, green				
wedges	8-15	10-15	2-3	
shredded	4-8	8-12	½-1½	
Cabbage, red				
shredded	20-25	25-30	3-4	
Carrots, sliced	15-20	20-30	2-3	35-45
Cauliflower,				
whole	15-25	25-30	3-4	
flowerettes	10-15	10-20	1½-3	
Celery, diced	15-20	25-30	2-3	
Corn on the cob	8-10	10-15	½-1½	
Eggplant, sliced	10-20	15-20		30
Onions, small, whole	15-30	25-30	3-4	
Parsnips, quartered	20-30	30-45	10	
Peas	15-20	15-25	1	
Potatoes, whole	30-35	30-45	15	40-60
quartered	20-30	30-35	8	
Squash Hubbard, sliced	35-45	45-50	12-15	60-90
Squash, Summer, sliced	8-15	15-20	1½-3	30
Spinach	4-8	5-12		
Turnips, sliced	15-20	20-25	1½	

(All cooking times are in minutes)

Boiling: Add vegetables to boiling, salted water using as little water as possible Cover saucepan. Bring water to a boil again and then reduce heat to a gentle boil. Cook until just tender Drain; season to taste

Steaming: Place vegetables in steamer basket just over, not touching, rapidly boiling water. Sprinkle with salt, cover, and cook until just tender. Drain; season to taste.

Pressure Cooking: A quick way to cook vegetables; helps retain color, flavor and nutrients. Follow manufacturer's instructions carefully.

Baking: Place prepared vegetables in a greased baking dish with a small amount of water; season, dot with butter, cover and bake Potatoes and squash are best baked dry in their skin. Baking helps retain color, flavor and nutrients. Vegetables can often be baked in the oven alongside another part of the meal.

Note: Whatever the method of preparation be careful to avoid overcooking. Always cook vegetables until just tender so as to retain color, maximum flavor and nutritional value.

VEGETABLES

CARROT CASSEROLE

Lois McKnight, Cookbook Committee
Anna G. Lee

4 cups cooked carrots
1 medium onion, cooked
3 Tbsp butter (to cook onion)
1 (10 oz) can cream of celery soup
1/2 tsp salt
1/2 tsp pepper
1 1/2 cups croutons
1/2 cup cheddar cheese

Mix 1/2 croutons with everything else, use rest for on top. Use a 9x13 inch pan or 3 quart casserole. Bake at 350°F for 45 minutes.

LORI'S CREAM CHEESE SQUARES

Lori Parkinson

Grease 9x13 inch pan. Press crescent dinner rolls flat into pan. Pinch seams together. Bake at 350°F for 8 minutes. Press dough down with spatula and bake for 7 more minutes. Let cool. Mix 2 (8 ounce/270 mL) packages cream cheese with 2/3 cup mayonnaise. Add chopped vegetables. Place on top of baked crust and allow to set overnight. Garnish with parsley, celery leaves and carrots, grated. Suggested vegetables to include in cheese mixture: grated carrots, chopped celery, green pepper, broccoli, green onion, parsley and even shrimp. Enjoy!!

VEGETABLE CHEESE BAKE

Sheila Evans (Milligan), 1962 Bentinck Queen of the Furrow

3 Tbsp butter
2 cups chopped broccoli
2 cups chopped cauliflower
3 eggs
1 cup flour
1 cup milk
1 tsp salt
1 tsp baking powder
2 1/2 cups shredded cheddar cheese
2 Tbsp chopped onion
3/4 cup chopped ham (optional)

Melt butter in a 9x13 inch pan. Steam broccoli and cauliflower. Let cool. Beat eggs in large bowl. Beat in flour, milk, salt and baking powder until smooth. Stir in cheese, broccoli, cauliflower and onion. Add some chopped ham if you wish. Pour mixture into prepared baking pan. Bake in 350°F oven for 30 minutes. This recipe freezes well.

CAULIFLOWER OR BROCCOLI DISH

Edith Marshall, RR #3 Durham

Broccoli or cauliflower
1 can mushroom soup
1/4 cup milk
1/4 cup salad dressing
1 egg, beaten

Cut and cook broccoli or cauliflower until fairly tender or use frozen. Put in casserole (half cauliflower can be used). Mix mushroom soup, milk, salad dressing and egg. Put 1 cup grated medium cheese over vegetables. Pour soup mixture evenly over. Melt 1/4 cup margarine and mix with 1 1/2 cups crushed crackers. Spread evenly over top. Bake at 350°F for 45 minutes.

TURNIP PUFF

Carrie James, Markdale
Karen Ruetz, Hanover

6 cups cubed turnip
2 Tbsp butter
2 eggs, beaten
3 Tbsp flour
1 Tbsp brown sugar
1 tsp baking powder
3/4 tsp salt
1/8 tsp pepper
Pinch nutmeg
1/2 cup fine bread crumbs
2 Tbsp melted butter

Cook turnip until tender. Drain and add egg and butter and mash or beat well (this much can be done the day before). Add flour, sugar, baking powder, salt, pepper and nutmeg. Stir well. Butter a casserole dish and put in mixture. Combine crumbs and melted butter. Sprinkle on top. Bake at 375°F for 25 minutes or until light brown on top.

As an alternative, use garlic powder instead of nutmeg or use Stove Top chicken stuffing and 1 1/2 cups grated cheese.

EASY SCALLOPED VEGETABLES

Margaret Krauter, West Grey, Lifestyles Committee

Broccoli (chopped)
Potatoes (sliced)
Squash (cubed)
Grated cheese
Prepared dressing, French or your choice

Layer vegetables in casserole. Cover with grated cheese and pour dressing over. Bake for 45 minutes at 400°F. Try it with sweet potatoes, cauliflower or your choice. Various dressings poppy seed or dried tomato and oregano.

VEGETABLE SAUTÉ

Arlene Crooks, RR #4 Durham

1 Tbsp vegetable oil
1 onion, thinly sliced
1 tsp sugar
1 tsp cider vinegar
1 each red, green, yellow peppers, thinly sliced
8 oz green beans, trimmed
1 clove garlic, minced
1/2 cup chicken stock
3 Tbsp Worcestershire sauce
1/2 tsp pepper, fresh ground

In skillet, heat oil over medium heat. Cook onion, stirring often, for 10 minutes or until very soft. Add sugar and vinegar and cook for 1 minute. Add sliced peppers and cook for 5 minutes. Stir in beans, garlic, chicken stock and Worcestershire sauce. Cover and cook, stirring occasionally, for 7 minutes. Uncover and boil for 1 minute. Stir in black pepper. Serves 6.

GREEN BEAN CASSEROLE

Betty Jemmett

1 can mushroom soup
1/2 cup milk
1 tsp soy sauce
4 cups French style frozen green beans
1 1/3 cups French's fried onions
Dash pepper

Mix soup, milk, soy sauce and 2/3 cup of onions. Bake for 20 minutes at 350°F and add remaining onions and bake for 5 minutes. Enjoy.

HARVARD BEETS

Marydale Scales, Durham

3 cups prepared beets or 2 (20 oz) cans sliced beets
2/3 cup beet liquid
1/3 cup sugar
1/2 tsp salt
2 Tbsp all purpose flour
1/3 cup vinegar
1/4 tsp minced onion
1 Tbsp butter or margarine

Combine 1/3 cup sugar, 1/2 teaspoon salt and 2 tablespoons flour. Mix together 2/3 cup reserved beet liquid. Stir gradually into dry ingredients. Place over medium heat and cook, stirring constantly, until smooth and thickened. Add drained beets and 1/2 teaspoon minced onion and heat. Stir in butter or margarine.

BAKED BEANS

Isabel Cramp, Meaford

2 cups white beans
1 large onion, chopped
2 tsp dry mustard
1/4 cup brown sugar
1/4 cup molasses
1/2 cup barbecue sauce
Salt and pepper

Cover beans with cold water and soak overnight. Drain and add fresh water. Cook until tender, at least an hour. To cooked beans, add remaining ingredients. Place in a greased casserole dish. Cover and bake in a slow oven at 275°F to 300°F for 6 hours. Stir occasionally during cooking and add water or barbecue sauce if they start to get dry.

CHEESY BROCCOLI

Ellen Lang-Farmer
Irene Nelson

1 bunch broccoli
2 cups pre-cooked rice
2 (10 oz) cans cream chicken soup
1 cup milk
1 (16 oz) jar processed cheese or grated cheddar
1/2 tsp pepper
1/2 cup chopped onion
1 cup chopped celery

Cut broccoli into small pieces, wash and drain. In a large bowl, combine pre-cooked rice, soup, milk, pepper, onion and celery. Put processed cheese in the microwave for a few minutes to soften so it is easier to blend into the broccoli and rice mixture. Once blended, evenly pour into a greased 9x13 inch casserole and bake uncovered for 45 minutes at 350°F or until nicely browned on top. Serves 6 to 8.

SURE-FIRE GREEN BEANS

Stacy McLennan

1 lb fresh green beans
1 Tbsp each red wine vinegar and apple juice
1 tsp honey mustard
1/2 tsp sugar
1/4 tsp each dried oregano and black pepper

Steam green beans for 5 minutes or until tender. Place beans in a serving bowl. Combine remaining ingredients in a small bowl. Add to beans and toss to coat. Serve immediately.

DANISH RED CABBAGE

Deanne Jensen, Markdale

1 head red cabbage
2 cooking apples
1/4 cup butter
2/3 cup white wine vinegar
2/3 cup water
1/4 cup red currant jelly
2 Tbsp granulated sugar
Salt and pepper

Remove and discard outer leaves and centre core from cabbage. Slice cabbage thinly. Peel, core and thinly slice the apples. In a large saucepan or Dutch oven, melt butter, then add cabbage and apples. Stir in vinegar and water and bring all to a boil. Reduce heat; simmer, covered, stirring occasionally for 1 hour or until cabbage is very tender. Stir in the sugar and red currant jelly; season with salt and pepper to taste. Makes 8 to 12 servings.

COL CANNON (Irish Dish)

Tom O'Dwyer

1 lb each kale or cabbage and potatoes, cooked separately
2 small leeks or green onion tops
1 cup milk or cream
1/2 cup butter
Salt, pepper and a pinch of mace

Have the kale or cabbage cooked, warm and well chopped up while the potatoes are cooking. Chop up the leeks or onion tops green as well as white and simmer them in milk or cream to just cover until they are soft. Drain the potatoes; season and beat them well. Add the cooked leeks and milk. Finally, blend in the kale, beating until it is a pale green fluff. Do this over a low flame and pile it into a deep warmed dish. Make a well in the centre and pour in enough milk to fill up the cavity. The vegetables are served with spoonfuls of the melted butter. Any leftovers can be fried in hot bacon fat until crisp or brown on both sides.

CORN CASSEROLE

Nancy Becker, RR #3 Durham

8 cups cooked corn
1 pkg stuffing mix (not with rice)
1 cup chopped celery
1 cup chopped onion
1 cup mayonnaise
1 cup shredded cheese

Mix ingredients together with half the cheese. Use the other half to spread on top. Cover and bake at 350°F for 45 minutes.

ONION CASSEROLE

Donelda Hastie, Centreville W.I.

12 medium onions, cut in quarters
Make into a sauce:
4 Tbsp butter
4 Tbsp flour
2 cups milk
1 tsp salt

Cook onions in boiling water until tender. Drain well. Place onions cut side down in a 9 inch casserole. Pour sauce over onions and sprinkle generously with Parmesan cheese. Bake at 350°F for 20 minutes or until really hot.

PARTY PEAS AND CORN

Rosalie Murray

3 Tbsp butter
2 Tbsp onion, minced
1/3 cup celery, chopped fine
2 Tbsp flour
1 tsp salt
1/8 tsp pepper
1/2 tsp dried basil
1 tsp sugar
1 1/2 cups milk
10 oz pkg frozen peas
10 oz pkg frozen corn
2 Tbsp butter, melted
1/4 cup fine bread crumbs
1/4 cup grated cheese

Sauté onion and celery in 3 tablespoons butter. Blend in flour, seasonings and sugar, stirring constantly. Add milk and continue stirring until sauce thickens. Defrost the vegetables in 1 1/2 quart casserole. Pour sauce over thawed vegetables. Combine gently. Add bread crumbs and cheese to melted butter. Sprinkle over vegetable mixture. Bake at 375°F until bubbly, about 25 minutes. Makes 8 servings.

FIVE DAY POTATOES

Karen Ferrier, Owen Sound

5 lb (9 large) potatoes
2 (3 oz) pkg cream cheese
1 cup dairy sour cream
2 tsp onion salt
1/2 tsp salt
1/4 tsp pepper
2 Tbsp butter

Cook peeled potatoes in salted water till tender. Drain and mash with electric beater. Add remaining ingredients and beat until fluffy. Place in large 9x13 inch greased casserole. Dot with butter. These potatoes may be kept in fridge for 5 days or freezes well. Bake at 350°F for 35 minutes.

HERBED POTATOES

Helen Wilton, RR #3 Durham

1/4 cup oil
1/2 tsp rosemary
1/2 tsp basil
1/2 tsp thyme
1/2 tsp garlic powder
1/2 tsp paprika
Salt and pepper
8 to 10 potatoes

Combine oil and spices, let sit for 10 minutes. Wash potatoes and cut into wedges. Dry off with paper towel. Add potatoes to oil mixture and toss to coat. Spread onto cookie sheet. Bake at 450°F until crisp. Turn once.

STUFFED BAKED POTATOES

Amy Janssen

6 medium potatoes
Butter
1 cup chopped cooked bacon
1 Tbsp butter or margarine
1 Tbsp cream
1 Tbsp finely chopped onion
1 Tbsp finely chopped parsley
1/2 to 1 tsp salt
1/4 cup stock or gravy
Worcestershire sauce
1/4 cup grated cheese

Choose well shaped potatoes of even size. Scrub well, pat dry and grease lightly with butter. Bake at 350°F for 1 hour. When potatoes are done, cut thin slice off flat side of each and remove as much potato as possible without breaking skin. Combine potato lightly (do not mash) with next 6 ingredients, using fork. Then moisten with stock or gravy and season with Worcestershire sauce. Fill potato skins with mixture and heat tops. Sprinkle each with grated cheese and brown in 400°F oven or under broiler.

RANCH POTATOES

Joan Baines, RR #3 Durham

6 to 8 medium potatoes
1/2 cup sour cream
1/2 cup ranch dressing
1/4 cup bacon, cooked and crumbled
2 Tbsp parsley
1 Tbsp chives
1 cup shredded old cheddar cheese
Topping:
1/2 cup shredded cheddar cheese
2 cups corn flakes, slightly crushed
1/4 cup melted butter

Cook potatoes until tender. Cut into quarters. Set aside. Combine next 6 ingredients. Spread potatoes in a 9x13 inch greased pan. Pour sour cream mixture over potatoes and gently toss. Top with cheese, corn flakes and melted butter. Bake for 40 to 45 minutes at 350°F.

HASH BROWN CASSEROLE

Joyce Nuhn
Nancy Davison
Donna J. Clark

1 kg frozen hash browns
500 mL sour cream
2 cans soup (cream of mushroom, celery or chicken)
1/4 cup butter (melted)
2 to 4 Tbsp grated onion
2 cups grated cheddar cheese
Parmesan cheese

Grease dish prior to contents being placed. Mix first 5 ingredients with 1 cup of grated cheddar cheese and place in 9x13 inch (or small roasting pan) or large casserole dish. Top with remaining cheddar cheese and sprinkle with Parmesan cheese. Bake for 1 to 1 1/2 hours at 350°F. (Make ahead, freezes well. Allow thawing time before reheating.) Makes 8 to 10 servings.

Variations: Use cottage cheese instead of soup. Use mashed potatoes instead of hash browns. Top with potato chips or corn flakes that are crushed.

RUM BAKED SQUASH AND APPLES

Barbara Sackett

2 acorn squash
Salt and pepper
2 Ontario Idared apples, peeled and coarsely chopped
1/4 cup (50 mL) maple syrup
2 Tbsp (25 mL) each lemon juice and rum or cider
1/4 tsp (1 mL) each ground cloves and nutmeg
2 Tbsp (25 mL) butter
Chopped fresh parsley

Cut squash in half crosswise, scoop out seeds. Place halves, cut side up, in shallow baking dish; sprinkle with salt and pepper to taste. In small bowl, toss apples with maple syrup, lemon juice, rum, cloves and nutmeg; spoon evenly into squash halves. Dot with butter. Cover with foil and bake in 350°F oven for 45 to 60 minutes or till squash is tender. Serves 2 to 4.

Hard times: having to do without some of the things our parents never dreamed of.

SQUASH CASSEROLE

Marcie Pouw

Casserole:
8 cups cooked mashed acorn or butternut squash
1/4 cup butter
2 eggs
1 1/2 tsp salt

Topping:
1/4 cup melted butter
1/2 cup brown sugar, packed
1/4 cup flour
1/2 cup pecans

Combine casserole ingredients in an ungreased pan. Combine topping; sprinkle over squash casserole. Bake, uncovered, at 350°F for 30 minutes.

VEGETABLE CASSEROLE

Irene Nelson

3 cups cauliflower florets (cooked)
3 cups sliced carrots (cooked)
3 cups broccoli florets (cooked)
1 cup mayonnaise
1/4 cup chopped onion
3 Tbsp horseradish
Salt and pepper
1 cup buttered bread crumbs
1/2 tsp paprika

Assemble ingredients and put in casserole. Sprinkle buttered bread crumbs on top. Bake at 350°F for 25 to 30 minutes.

MICROWAVE ESCALLOPED POTATOES AND CARROTS

Marjorie Mannerow, Chesley Agricultural Society

6 to 8 medium potatoes, thinly sliced
2 carrots, thinly sliced
2 onions, finely chopped
1 (294 g) can cream of celery soup
1/4 cup (50 mL) milk
Grated cheddar cheese and chopped parsley to garnish
Salt and pepper to taste, if necessary, at time of serving

Butter oval or round casserole dish and layer vegetables. Combine soup and milk. Microwave on High 2 minutes. Pour soup mixture over vegetables. Microwave on High 7 minutes. Let stand for 5 minutes. Microwave on Medium 12 to 15 minutes or until cooked; most of the liquid will be absorbed and vegetables tender. (This is an ideal recipe for using your three-stage memory with built-in stand feature.) Sprinkle with cheese and parsley, let stand covered for 4 minutes.

Variation: Cream of cheddar soup and bits of crisp bacon used in place of celery soup makes a beautiful dish.

TOMATO ZUCCHINI CASSEROLE

Jennifer McDonald

1 cup grated cheddar cheese
1/3 cup Parmesan cheese
1 tsp oregano
1 tsp chopped basil
3 cloves garlic, minced
Salt and pepper
4 or 5 small zucchini
4 or 5 tomatoes
Topping:
Bread crumbs
2 Tbsp chopped onion
2 Tbsp butter

Mix together cheeses, oregano, basil, garlic, salt and pepper. Layer in bottom of 9x13 inch pan, sliced zucchini, then sprinkle with half of cheese mixture followed by a layer of the tomatoes sliced and sprinkle rest of cheese mixture on the tomatoes. Cover with a second layer of sliced zucchini. Brown in frying pan the bread crumbs and onion in melted butter and put on top of casserole. Bake for 40 minutes at 350°F.

ZUCCHINI IN DILL CREAM SAUCE

Renee Heeringa

7 cups zucchini, cut in 1 1/2x1/4 inch strips
1/4 cup onion, finely chopped
1/2 cup water
1 tsp salt
1 cube chicken bouillon
1/2 tsp dried dill
2 Tbsp butter, melted
2 tsp sugar
1 tsp lemon juice
2 Tbsp flour
1/4 cup sour cream (light is okay)

In pot, combine zucchini, onion, water, salt, bouillon and dill. Bring to a boil. Add butter, sugar, lemon juice and mix together. Remove from heat; do not drain. Combine flour and sour cream. Stir half of sour cream mixture in hot zucchini mixture. Return to heat and add remaining cream. Mix and cook until thickened.

SAUCY ZUCCHINI

Nancy Davison, Owen Sound

4 cups thinly sliced zucchini
2 Tbsp butter
1 tsp salt
1 cup milk
1/2 cup buttered bread crumbs
2 medium onions, thinly sliced
2 Tbsp flour
Dash pepper
1/2 cup shredded cheese

Cook zucchini and onion in small amount of boiling water till tender. In a saucepan, melt butter. Blend in flour, salt and pepper. Add milk all at once, stirring constantly, until mixture thickens and bubbles. Combine sauce with cooked vegetables. Place in baking dish. Top with shredded cheese and then buttered crumbs. Bake at 350°F for 25 minutes.

VEGGIES AU GRATIN

Taryn Hill, Meaford

3 cups frozen mixed veggies
1 cup milk
1/3 cup Knorr leek soup mix
1/2 cup grated cheddar cheese
6 Tbsp butter, melted
1 1/4 cups Stove Top stuffing

Layer veggies in greased 8x8 inch casserole dish. Over medium heat, stir soup mix and milk until thick. Add cheese and stir until melted. Pour over veggies. Mix stuffing and butter, sprinkle over sauce and veggies. Bake at 350°F for 20 to 30 minutes till brown and bubbly.

VEGETABLE CHEESE BAKE

Donna J. Clark, RR #2 Durham

1 bunch broccoli
1 head cauliflower
1 can cream of celery soup
1/2 cup milk
1/2 cup shredded cheddar cheese
1/4 cup bread crumbs
1/4 cup wheat germ

Cook vegetables till just cooked. Put in shallow baking dish. Blend soup, milk and cheese. Pour over vegetables. Top with mix of bread crumbs and wheat germ. Bake at 350°F for 30 minutes.

MIXED VEGETABLE CASSEROLE

Edith Marshall, #3 Durham

#1:
2 stalks celery, diagonally sliced
2 green onions, chopped
1/2 red pepper, chopped
1 Tbsp butter
#2:
1 cup frozen peas
1 cup green beans
Sauce:
1 1/2 cups milk or water
2 Tbsp cornstarch
2 tsp sugar
2 tsp soya sauce
1 1/2 Tbsp vinegar

Sauté green onions, red pepper and butter. Cook peas and beans in water and drain. Add #1 ingredients. Cook sauce till thick. Pour over vegetables. Put in casserole and cook in oven at 325°F for 20 to 25 minutes.

EXTRA RECIPES

Main Dishes

SOUTHGATE
Egremont Twp

Photo By: Maureen McKnight

TIMETABLE FOR ROASTING MEAT AND POULTRY AT 325 °F

— Roast uncovered with no liquid added.

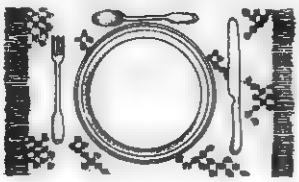
— Times are approximate, for accurate results use a meat thermometer.

	Ready to Cook Weight (lbs.)	Approximate Time Required to Roast (hours)	Internal Temperature (°Fahrenheit)
Beef roasts	4-6	2-2½ (rare) 2½-3½ (medium) 2¾-4 (well done)	140° 150° 170°
Veal roasts	3-5	2-3½ (well done)	180°
Lamb roasts	3-5	2-3 (medium) 2¼-3¼ (well done)	145° 170°
Pork loin roasts	4-6	2¼-3½ (well done) 3½-4 (well done)	180° 185°
Ham, cook before eating	5-7	2½-3½	170°
Ham, fully cooked	2-7	1½-2	130°
Chicken broilers or fryers, stuffed	1½-2½ 2½-4½	1-2* 2-3½	185°
Turkey roasters, stuffed	8-12 12-16 16-20 20-24	3½-4½* 4½-5½ 5½-6½ 6½-7	185°

*Poultry without stuffing may take less time.

COOKING GUIDE FOR EGG, MILK, MEAT AND CHEESE DISHES

	Oven Temperature (°Fahrenheit)	Approximate Time Required for Baking (Minutes)
Souffles	350° - 375°	30 - 60
Macaroni and Cheese	350° - 375°	25 - 45
Lasagne	350° - 375°	30 - 45
Meatloaf	350°	60 - 90
Meat Pie	400°	25 - 30
Casseroles	350° - 375°	25 - 40
Scalloped Potatoes	350°	50 - 60
Quiche	375° - 400°	35 - 45
Pizza	400° - 425°	20 - 30



MAIN DISHES

CHICKEN BREAST SUPREME

Betty Belton, Meaford

8 half chicken breasts
1 tin cream of chicken soup
1/2 cup cream (sherry), optional
6 to 8 slices mozzarella cheese
1/2 cup butter
1 box croutons

Arrange chicken breast (boned and skinned) in 9x13 inch glass baking dish. Mix soup and sherry. Season chicken, salt and pepper to taste. Place slices of cheese over chicken. Pour soup mix over cheese. Melt butter and toss croutons. Sprinkle on top. Cover. Bake at 350°F for 1 1/2 hours. Brown before serving.

BAKED CHICKEN BREASTS SUPREME

Diane Armstrong, Markdale

10 chicken breasts, bone in
2 cups sour cream
1/4 cup lemon juice
4 tsp celery salt
4 tsp Worcestershire sauce
2 tsp paprika
4 garlic cloves, minced
4 tsp salt
1/2 tsp pepper
1 3/4 cups dry bread crumbs
1/2 cup melted butter

Remove skin from chicken breasts, pat dry. In a large bowl, combine sour cream, lemon juice, celery salt, Worcestershire, paprika, garlic, salt and pepper. Coat each piece of chicken well and leave to marinate in bowl, covered, overnight in refrigerator. Remove chicken from sour cream mixture. Roll in bread crumbs, coating evenly. Arrange in single layer in 9x13 inch baking dish. Melt butter and drizzle over chicken. Bake, uncovered, for 45 to 60 minutes at 400°F.

Remember: you never get a second chance to make a first impression.

CHICKEN BROCCOLI CASSEROLE

Carolyn Nixon
Winnifred Shaw, Durham

4 chicken breasts or 8 oz cooked chicken, cubed
2 bunches broccoli
1 to 2 cups shredded mozzarella cheese
1/2 cup bread crumbs
2 (10 oz) cans cream of mushroom or chicken soup
1/3 cup water
2 Tbsp melted butter
1 cup mayonnaise
Cooked carrots (optional)
Cauliflower and broccoli (could be used instead of just broccoli)
1/2 tsp curry powder (optional)
1 tsp lemon juice (optional)

Cook and bone chicken. Cook and drain vegetables. Grease 9x13 inch casserole and lay vegetables around the edge. Place chicken in centre. Cover with 1/2 grated cheese. Mix soup and water and mayonnaise and pour over cheese layer. Sprinkle with crumbs, remaining cheese and melted butter mixture. Bake, uncovered, 30 to 40 minutes at 350°F. Serves 6 to 8.

CHICKEN AND VEGETABLE STIR-FRY

Jim Hawken, Markdale

3 Tbsp oil
1 lb boneless chicken (cut into thin strips)
1/2 cup broccoli (flowerettes)
2 oz (1/2 cup) snow peas
1 medium carrot, thinly sliced
1/2 medium green or red pepper (cut into thin strips)
1 envelope Lipton onion soup mix
1 tsp cornstarch
1/2 tsp ground ginger
1 1/2 cups water
2 tsp soya sauce
1 tsp white or rice vinegar
Hot cooked rice

In a large skillet, heat oil; cook chicken with vegetables over medium heat, stirring constantly, for 10 minutes or until chicken is golden brown and vegetables are crisp but tender. Stir in soup mix, thoroughly mixed with cornstarch, ginger, water, soya sauce and vinegar. Bring to a boil then simmer uncovered for 5 minutes or until sauce is thickened. Serve over hot rice. Garnish if desired with sliced green onion and toasted sesame seeds. Makes 4 servings.

OVEN FRIED CHICKEN

Lydia Harrison, RR #4 Durham

1/2 cup butter
10 to 12 chicken thighs, boned and skinned
1 Tbsp dry mustard
1 Tbsp paprika
3/4 cup chicken broth or wine
Salt and pepper to taste
1/2 cup fine dry bread crumbs

Place butter in 10x9 inch baking dish. Melt in 325°F oven. Pour out half of melted butter. Roll each chicken thigh up tightly. Place seam down in dish on top of butter. Stir mustard and paprika into broth. Sprinkle chicken with salt and pepper. Drizzle broth mixture on top. Sprinkle evenly with bread crumbs. Drizzle reserved melted butter on top. Bake for about 1 hour at 325°F, basting occasionally. Serve hot or cold. Nice change to sandwiches in kids' lunches.

HONEY GLAZED CHICKEN

Ina Alexander
Joan Dutfield

1/3 cup butter
1/2 cup liquid honey
1/4 cup prepared mustard
1 tsp curry powder
1 frying chicken, cut up or boneless pieces of chicken

Put butter in a large shallow baking dish and put in oven until butter is melted. Remove from oven. Add honey, mustard and curry powder, stirring to blend well. Roll chicken pieces in mixture to coat all sides, then put them in dish, meaty side down. Bake at 375°F for 45 minutes, basting often. Turn pieces and bake 15 minutes more or until chicken is tender.

One of life's hardest jobs is
making those easy monthly payments.

DANISH CHICKEN WITH PARSLEY

Deanne Jensen, Markdale

2 (3 lb) roasting chickens
Salt and pepper
1/2 cup butter
2 large bunches parsley
2 Tbsp vegetable oil
1 cup water
1 1/2 cups whipping cream

Rub inside and outside of chickens with salt and pepper; brush skins with butter. Mix remaining butter and parsley together; stuff each chicken with 1/2 the butter/parsley mixture. Tie legs with string. In heavy casserole, heat oil; brown the chickens well (approximately 20 minutes). Remove chickens, then add water to the casserole dish, scraping up brown bits from dish bottom. Return the chickens to the casserole dish and cover the dish. Bake in 325°F oven for 1 hour or until done.

Remove chickens, cut into serving portions and arrange on a serving platter garnished with fresh parsley. Skim fat from liquid remaining in casserole dish, add the cream and bring to boil while whisking; let boil 1 to 2 minutes until reduced. Season if necessary and pour into gravy boat. Serve with chicken. Makes 8 servings.

BEER CAN CHICKEN

Deborah Haswell, Owen Sound

1 good size chicken (whole)
Canola oil
Kosher salt
1 can beer (for the chicken)

This is a very easy, tasty recipe for the barbecue! Wash out the chicken and remove the giblets. Preheat your grill to medium-high heat, one side only if you have a 2 sided grilling element. Rub some canola over the entire bird. Take a handful of kosher salt and rub inside and outside cavity of bird with salt. Open beer can and stand bird on its "legs", insert the beer can into the cavity, so the beer can acts as a stand to stabilize the bird on the grill. Place on grill. Cook bird for about 1 1/4 hours. Test with meat thermometer to be sure its thoroughly cooked.

The beer slowly evaporates as the chicken is cooking, the result is, the most delicious, moist chicken you've ever tasted! Such an easy recipe, with great results! Serve with your favorite potato recipe and vegetables.

Ideas are a lot like children - our own are wonderful!

ONE DISH CHICKEN SUPPER

Ruth Thoms, Dromore W.I.

1 cup uncooked rice
Chicken, cut in serving pieces
1 envelope onion soup mix (dry)
10 oz can mushroom soup
1/2 cup water

Topping:
1/2 cup bread crumbs
1/8 to 1/4 cup butter
1 tsp paprika
1/4 cup grated cheese

Preheat oven to 350°F. Sprinkle rice over bottom of large pan. Place chicken in single layer on rice. Sprinkle onion soup mix over all. Combine mushroom soup and water. Pour over rice, chicken and onion soup mix, lifting each piece to let the liquid seep under each chicken piece. Cook for 1 hour, covered. Uncover and add topping. Cook, uncovered, for about 15 minutes or till topping is golden brown. Yields 4 to 6 servings.

EASY CHICKEN CASSEROLE

Diane Flannery
Anne Van Alstine
Dawn Wathke
Dorothy Frawley

4 large chicken breasts, cooked and chopped
1 cup mushroom soup
1/2 cup sour cream
1 can mushrooms (drained)
1 box Stove Top dressing

Pour mushroom soup and sour cream over chicken. Blend. Put in casserole. Prepare Stove Top dressing. Put dressing over chicken mixture. Cover casserole with foil. Bake at 350°F for 30 to 45 minutes.

CHICKEN CORDON BLEU

Joyce Janssen

4 whole chicken breasts, skinned and boned
4 oz sliced mozzarella
4 oz thinly sliced ham
1/4 cup flour
1 egg, beaten
1 Tbsp water
1 cup bread crumbs
2 to 3 Tbsp Shake 'N Bake for chicken
1/4 cup melted butter

Lay chicken flat, cut down the centre making sure not to cut through the bottom. Then cut from the inside towards the side of the breast making a little pocket shaped like an upside down T. Mix beaten egg with water. In a separate bowl, mix bread crumbs and Shake 'N Bake. Place on slice of ham and cheese in pocket of each chicken breast. Wrap thread around chicken to keep opening closed. Dip in flour, then egg, then bread crumbs. Arrange on baking dish, with opening facing up and drizzle 1/4 cup melted butter over top. Bake at 350°F for 60 minutes. Don't forget to remove thread before serving!

CHICKEN AND HAM IN SOUR CREAM

Joyce MacMillan, Durham

4 chicken breasts
1/3 cup flour
1 tsp salt
1 tsp paprika
1/4 cup butter
4 or 6 slices cooked ham
1/2 tsp savory
Celery leaves, chopped
1 cup sliced mushrooms
1/2 cup dry white wine
1 cup sour cream

Wipe and dry chicken breasts. Shake one piece of chicken at a time in a bag with flour, salt and paprika. Brown chicken on all sides in hot melted butter, then lift from the pan. Cover the bottom of a greased shallow baking dish with sliced ham. Sprinkle with savoury and celery leaves. Add chicken and mushrooms. Pour wine in the skillet and scrape bottom to dissolve brown bits. Mix flour (remaining in the bag) with the sour cream. Have the cream at room temperature and mix slowly with flour until smooth. Stir cream mixture slowly into the wine mixture and heat on low until hot, but not boiling. Pour over chicken. Cover and bake at 350°F until chicken is tender, about 40 to 60 minutes, depending on size of chicken pieces. Serves 4 adults.

EASY CHICKEN TETRAZZINI

Emmy McQuaid

2 Tbsp butter or margarine
1 medium chopped onion
1 clove garlic, minced
4 chicken breasts or legs
1 (10 oz) can condensed cream of mushroom soup
1/2 cup milk
1 Tbsp chopped parsley
1/2 lb spaghettini or linguine
1/4 cup grated Parmesan cheese

Sauté onion and garlic in butter until tender. Add chicken and brown on both sides. Stir in cream of mushroom soup, milk and parsley and simmer, covered, for 30 minutes. Meanwhile, cook pasta according to directions, cooking only minimum time indicated; drain and put into a baking dish. Arrange chicken pieces on top, cover with sauce and sprinkle with Parmesan. Bake at 400°F for about 20 minutes. Makes 4 servings. Can be doubled. Freezes well.

Love is blind; friendship tries not to notice.

TURKEY PIE

Denise Cornfield, Furlong, Swinton Park

2 cups cut up leftover chicken or turkey
1 (4.5 oz) can sliced mushrooms, drained
1/2 cup sliced green onions (with tops)
1 cup (4 oz) shredded Swiss cheese
1 1/3 cups milk
3/4 cup Bisquick baking mix
2 eggs
2 egg whites

Heat oven to 400°F. Spray 10 inch pie plate with nonstick cooking spray. Sprinkle turkey, mushrooms, onions and cheese in pie plate. Beat remaining ingredients until smooth (about 1 minute with hand beater). Pour over cheese. Bake for 30 to 35 minutes or until golden brown and knife inserted halfway between centre and edge comes out clean. Let stand for 5 minutes before cutting. Makes 6 servings.

FAMOUS BUTTER CHICKEN

Nadine Schwandt

6 skinless boneless chicken breast halves
3 eggs, beaten
1 1/2 cups crushed Ritz cracker crumbs
3/4 tsp garlic salt
Ground black pepper to taste
3/4 cup butter

Preheat oven to 375°F. Place beaten egg into large Ziploc bag or shallow dish. Place crumbs in separate bag or dish. Season with garlic salt and pepper. Dip chicken breast into egg, then crumbs. Place coated chicken into 9x13 inch baking dish. Cut butter into chunks and arrange on chicken. Bake in preheated oven for approximately 40 minutes until chicken is cooked through.

Don't grow a wishbone where your backbone ought to be.

CHICKEN TATER BARBECUE

Kathryn McManus

1 chopped onion
1/2 green pepper, chopped
2 stalks celery, chopped
1/4 cup shortening
3/4 cup ketchup
1 cup water
2 Tbsp vinegar
2 Tbsp sugar
1 Tbsp prepared mustard
2 tsp salt
1/4 tsp pepper
6 to 8 potatoes
1 (4 lb) frying chicken, cut in pieces or use legs and breasts

Sauté onion, green pepper and celery in melted shortening in saucepan. Add ketchup, water, vinegar, sugar, mustard, salt and pepper and simmer for 10 minutes. Arrange potatoes and chicken pieces in one layer in shallow pan. Drizzle with the sauce. Bake at 400°F for 20 minutes, basting once or twice. Lower heat to 350°F and bake for 30 to 40 minutes until tender. Baste and turn if necessary, adding a little boiling water to prevent sticking.

BAKED CHICKEN PARMESAN

Shelley Horton, Chatsworth

2 tsp vegetable oil
4 boneless skinless chicken breasts
1 cup diced zucchini
1/2 cup sliced onions
1 1/2 cups tomato pasta sauce
1 tsp Italian seasoning
1 cup grated mozzarella cheese
1/2 cup Parmesan cheese

In a skillet, heat 1 teaspoon oil over medium-high heat. Add chicken breasts and sear 1 to 2 minutes per side. Transfer to a 7 inch greased baking dish. Heat remaining oil in skillet. Add zucchini and onions; sauté for 3 to 5 minutes. Remove and place on top of chicken. In a small bowl, blend together sauce and Italian seasoning; pour over chicken and vegetables. Sprinkle with mozzarella and Parmesan cheese. Bake in preheated oven (350°F) for 25 to 30 minutes.

A child seldom needs a good talking to as a good listening to.

SPANISH RICE AND CHICKEN

Stephanie Boice

1 (2 1/2 to 3 lb) broiler/fryer chicken, cut up
1 tsp garlic salt
1 tsp celery salt
1 tsp paprika
1 cup uncooked rice
3/4 cup chopped onion
3/4 cup chopped green pepper
1/4 cup minced fresh parsley
1 1/2 cups chicken broth
1 cup chopped tomatoes
1 1/2 tsp salt
1 1/2 tsp chili powder

Place chicken in a greased 9x13 inch baking pan. Combine garlic salt, celery salt and paprika; sprinkle over chicken. Bake, uncovered, at 425°F for 20 minutes. Remove chicken from pan. Combine rice, onion, green pepper and parsley. Spoon into pan. In a saucepan, bring broth, tomatoes, salt and chili powder to a boil. Pour over rice mixture. Mix well. Place chicken pieces on top. Cover and bake for 45 minutes or until chicken and rice are tender. Yields 4 to 6 servings.

CHICKEN RICE CASSEROLE

Anna G. Lee, Durham

1 1/2 cups diced chicken or turkey
2 or 3 Tbsp minced onion
1 can cream of chicken soup
1 Tbsp lemon juice
1/4 tsp pepper
1 1/2 cups cooked rice
1 1/2 cups diced celery
1/2 tsp salt
3/4 cup mayonnaise
3 eggs, hard boiled and chopped
2 cups potato chips (crushed)

Combine first 9 ingredients. Then combine mayonnaise, eggs and mix gently with first 9 ingredients. Bake at 450°F, covered, for 15 minutes. Add crushed potato chips, sprinkled on top. Put back and bake, uncovered.

CHICKEN CASSEROLE

Mrs. Arlene Lawrence, #4 Durham

2 cups cooked and cubed chicken
2 cans mushroom soup
1/2 can water (mix with soup)
2 cans chow mein noodles (mix one in, one on top)
1 can mushrooms
2 cups chopped celery
1 cup chopped onions
1 cup chopped green pepper
Cashew nuts (optional)

Water may be substituted with white wine if desired. Bake for 1 hour at 350°F. This casserole freezes well before cooking.

CHICKEN WITH A CHINESE ACCENT

Colleen Raco
Ellen Lang-Farmer

6 boneless, skinless chicken breasts
15 mL oil
50 mL soy sauce
1 can cream of mushroom soup
50 mL vinegar
125 mL brown sugar
1 onion, finely chopped

Preheat oven to 350°F. Combine oil and soy sauce in fry pan over medium heat. Fry chicken 3 minutes per side, transfer to a medium casserole. Combine remaining ingredients in a bowl. Stir in soy sauce from fry pan. Pour over chicken. Bake at 350°F for 35 minutes. Serve over rice.

GRAN'S OVEN BARBECUED CHICKEN

Bessie Saunders, Meaford

1 Tbsp vegetable oil
1 medium size yellow onion, finely chopped
1 cup catsup
1/4 cup firmly packed brown sugar
1/4 cup cider vinegar
2 tsp Worcestershire sauce
2 tsp prepared mustard
1/4 tsp ground red pepper, optional
2 1/2 to 3 lb chicken breasts

Preheat oven to 375°F. In a small saucepan, heat oil over moderately high heat. Add onion and cook for 5 minutes or until onion is tender. Stir in catsup, brown sugar, vinegar, Worcestershire sauce, mustard and red pepper. Bring to a boil. Lower heat to simmer for 10 minutes. Discard chicken skin. Arrange in a lightly greased 13x9x2 inch pan. Spoon catsup mixture over. Bake for 20 minutes, covered. Uncover and bake for 15 to 20 minutes until chicken is cooked through. Serves 4.

Always be prepared; it wasn't raining when Noah built the ark.

BROCCOLI AND CHICKEN CRÊPES

Marilyn Rivest, Cookbook Committee

Crêpes:
4 eggs
1/2 tsp salt
2 cups flour
2 cups milk
Filling:
1/4 cup butter
1 cup broccoli, cut thin
4 green onions, chopped
2 cups uncooked chicken, cut in slivers
1 Tbsp cornstarch
2 Tbsp soya sauce
1 cup chicken bouillon
1/2 cup sliced almonds

Crêpes: Beat eggs, salt; add flour and milk alternately to eggs. Beat till smooth. Let stand for 1 hour or refrigerate till next day. Use 1/4 cup batter when frying in oil. Makes approximately 15 crêpes.

Filling: Melt butter, stir in chicken and broccoli. Cook for 5 minutes, stirring constantly. Add onion and bouillon. Cover and simmer for approximately 10 minutes. Dissolve cornstarch in soya sauce, stir into chicken mixture. Cook and stir till thickened. Add almonds. Place spoonful of filling on each crêpe. Wrap and place in casserole. Bake or microwave covered till heated through. Serve with rice.

FESTIVE CHICKEN ROLL-UPS

Val Stimpson, Neustadt

6 boneless skinless chicken breasts, fillets removed
2 Tbsp (30 mL) basil pesto, divided
5 oz (125 mL) Swiss cheese, thinly sliced
1/2 cup (125 mL) Italian style bread crumbs
1/2 tsp (2 mL) paprika
4 tsp (20 mL) butter, melted
Finely chopped parsley, red and green pepper

Pound chicken until thin enough to roll. Spread 1 teaspoon of pesto on each piece. Place Swiss cheese along length of each breast, cutting to fit. Start at narrow end and roll up, jelly roll style. Tuck ends underneath. Combine bread crumbs, paprika and butter in small bowl. Coat chicken roll up with crumbs and place seam side down on a 1 1/2 quart (15 L) rectangular roasting pan. Sprinkle with paprika. Bake at 400°F (200°C) for 20 minutes until chicken is golden brown and no longer pink. Garnish with parsley and red pepper. Serves 6.

Variation: Replace basil pesto with roasted red pepper or sun-dried tomato pesto and Italian crumbs with corn flake crumbs. Use Gouda or Havarti cheese instead of Swiss.

RUSH HOUR CHICKEN

Diane Thiel, RR #1 Owen Sound, IPM '04
Brenda Harrison, Fundraising Committee

4 large pieces skinless chicken (2 to 3 lb)
1/4 cup prepared mustard (optional)
1/4 cup ketchup
1/4 cup brown sugar
1 1/2 oz dry onion soup (optional)
1/4 cup water (if needed)

Rinse chicken parts, pat dry with paper towels. Place chicken in shallow casserole or baking dish. Mix together mustard, ketchup and brown sugar and optional onion soup and water. Pour mixture over chicken. Cover with foil or lid and bake for 1 hour at 350°F.

QUICK CHICKEN POT PIE

Marion Becker, Lamlash Institute

2 cups cooked chicken
1 can mushroom or celery soup
1 can peas
1/2 cup milk
3 cooked potatoes
3 cooked onions

Cook potatoes and onions in salt water. Heat together the chicken, soup, peas and milk. Use water if not too much. Combine ingredients. Put in a casserole. Put tea biscuits or croutons on top and bake in hot oven at 425°F until biscuits are done.

HONEY GARLIC WINGS

Susan Pfeffer, Ayton

1/3 cup soya sauce
3/4 cup honey
1/2 cup brown sugar
1 tsp garlic powder
1 tsp ginger
3 lb chicken wings, cut in half and discard tips

Mix together first 5 ingredients. Bring to boil. Pour over wings in roast pan. Cover and bake at 350°F for about 1 to 1 1/2 hours.

When made twice, a mistake becomes a fault.

GARLIC CHICKEN WINGS

Jamie Hawken, Markdale

1 to 1 1/2 lb chicken wings
1 cup barbecue sauce
1/2 cup brown sugar
1/2 cup soya sauce
1/4 to 1/2 cup lemon juice
Garlic to taste (1 to 2 cloves)
Salt and pepper to taste

Cut up the chicken wings and place on a cookie sheet. Bake at 350°F for 1/2 hour. Place in a small casserole dish. Cover chicken with sauce mixture and bake for 1 1/2 hours, stirring occasionally. Can be served with rice. Use some of the sauce to flavor the rice.

BARB'S TRAINWRECKER BEANS

Helen Becker, Cookbook Committee
Barbara Forester

1/4 lb bacon
1 lb (500 g) ground beef
1 onion, chopped
2 stalks celery, chopped
1/2 cup ketchup
1/4 cup maple syrup
1 tsp dry mustard
1 can tomato soup
1 can mushrooms (whole or sliced)
2 cans pork and beans
1 can kidney beans, not drained

This recipe serves about 6 but can easily be doubled to serve more for a buffet supper. Very filling, with a hint of mustard and maple syrup, this is a meal in itself! A great dish on a cold night to take to a potluck, or for after winter fun!

Cut the bacon into 1 inch pieces. In a large pot, cook the bacon until it's almost crisp. Add the ground beef, onion and celery. Cook until the meat is browned, then drain off the fat. Stir in the remaining ingredients and spoon the mixture into a large ovenproof casserole dish. Bake, uncovered, at 350°F for about 45 minutes or until heated through.

It's easy for a parent to hear himself talking -
all he has to do is listen to his own children.

BAKED RIGATONI

Bonnie Becker-Messerschmidt, RR #1 Elmwood, ON

16 oz rigatoni noodles
3 Tbsp butter
8 oz mozzarella cheese (diced)
4 cups spaghetti sauce
1 cup sliced mushrooms (optional)
3/4 cup Parmesan cheese

Cook rigatoni noodles in boiling water according to package directions or until desired tenderness is reached. Place in greased casserole dish. Add butter, cheese, spaghetti sauce and mushrooms. Mix together. Sprinkle with Parmesan. Bake at 350°F for 20 to 30 minutes or until heated through. Serves 4 to 6. (Makes a large quantity, therefore, can be split into 2 dishes to serve 10.) Quick, easy and delicious!

IMPOSSIBLE CHEESEBURGER PIE

Anna G. Lee, Durham

1 lb ground beef
1/2 cup onion or 1 small onion
1/2 tsp salt
1 1/2 cups milk
3/4 cup Bisquick mix
3 eggs
1 cup shredded cheddar cheese

Brown beef, onion and salt in frying pan. Beat eggs; add Bisquick and milk. Blend with whisk. Lightly grease a 10 inch pie plate. Place browned beef into pie plate and sprinkle shredded cheese on top. Pour blended mixture over this. Bake at 400°F for about 30 minutes, turn down lower for a few minutes. Insert with knife, should come out clean. Serves 6.

ROASTED GROUND BEEF AND YORKSHIRE PUDDING

Pearl Bumstead
George Taylor

3/4 lb lean ground beef (frozen)
1/4 onion, chopped (more is okay too)
Yorkshire Pudding:
1 egg
1/2 cup milk
1/2 cup flour
Pinch salt
Pepper

Place frozen block of ground beef in 450°F oven in small roasting pan. Roast, covered, for 25 minutes. Turn meat over and top with onion, salt and pepper. Continue to roast covered for an additional 25 minutes. Mix the Yorkshire Pudding ingredients and pour around the meat. Continue to cook, uncovered, for 20 minutes with oven set at 475°F. Remove from oven and serve. Serves 2 to 4. Excellent served with baked or scalloped potatoes and a green vegetable. Easy to make, however, the pan may be hard to clean up. Soak in hot soapy water to speed cleaning.

CHILI CON CARNE (Holstein Style)

Kim Stewart

1 can brown beans
1 can kidney beans
2 large cans whole tomatoes
2 large green peppers, seeded and chopped
2 medium onions, coarsely chopped
2 cloves garlic, crushed
1/2 cup parsley flakes
1 lb lean ground beef
1 lb lean ground pork
2 to 3 Tbsp chili powder
1 tsp pepper
1 tsp ground cumin

In a large skillet, sauté beef and pork until thoroughly cooked. Drain off fat. Add all ingredients to large crock pot. Mix thoroughly. Cover and cook on low setting for 8 to 14 hours or on high setting for 4 to 5 1/2 hours.

CHILI (For Wallpapering Day)

Pearl Monk, Elmwood

2 lb (or more) ground beef
Onion
Salt and pepper
3 cans pork and beans
1 tomato soup
1 large can tomatoes
1 large green pepper, chopped
2 cups applesauce
2 cans mushroom pieces (drained)
3 to 4 sticks chopped celery
3/4 cup chili sauce
1 to 2 Tbsp chili powder (to taste)

Brown ground beef with large diced onion. Salt and pepper to taste. Drain and add above ingredients. Cook in slow cooker for 10 to 12 hours on low. Makes large batch.

CHILI

Bernice Sims

2 cans tomatoes (1 diced, 1 crushed)
1 can mushrooms, sliced
1 can water chestnuts
1 can baked beans
1 can kidney beans
1 1/2 cups spaghetti sauce
1/2 cup ketchup
1/4 cup white sugar
6 celery stalks, chopped
1 1/2 lb ground beef
2 onions, chopped

Brown ground beef. Add salt, pepper and chili powder to taste. Cook in crock pot for 8 or 9 hours.

WENDY'S TEXAS CHILI

Wendy De Bartok, Priceville

4 tsp oil (olive)
2 cups onions (chopped)
1 cup celery, finely chopped
3 garlic cloves
2 lb beef, ground and lean and cooked
2 cups tomatoes (plum)
2 cups tomato sauce
12 oz cooked red kidney beans
12 oz cooked pinto beans
2 Tbsp white sugar
3 bay leaves
3 whole allspice
1 Tbsp chili powder
1 tsp dried oregano
1/2 tsp black pepper
1/4 tsp cumin ground
1/4 tsp ground red pepper

In a medium skillet, heat oil. Add onions, celery and garlic. Cook over medium heat for 2 minutes until soft. Place the rest of the ingredients in a slow cooker or in a deep pot and stir. Cook on a low setting for 4 hours.

EASY SLOPPY JOES

Renee Heeringa, Chatsworth

1 lb ground meat, browned and drained
1 chopped onion
1 can pork and beans
1 can tomato soup

Cook onions with the ground meat until soft. Add beans and soup; heat through. Serve on buns.

BEEF ON A BUN

Barb Addis, RR #1 Neustadt

5 lb beef roast (cooked, I cook overnight in crock pot)
3 Tbsp chopped onion
3 Tbsp butter
4 Tbsp vinegar
2 1/4 Tbsp Worcestershire sauce
2 1/4 Tbsp prepared mustard
1/2 cup brown sugar
2 cups ketchup
1 1/2 cups beef broth

Pre-cook onions in butter. Mix in remaining ingredients. Simmer for 45 minutes or until thick. Shred the roast after it is cooled. Mix altogether. Stir and I put back in a pan. Warm it before serving.

GINGER BEEF STIR-FRY

Kerry Dixon, RR #3 Durham

2 onions
3 garlic cloves
2 Tbsp soy sauce
1/4 cup coarsely chopped fresh ginger or 2 tsp ground ginger
1 jalapeno or small hot pepper
1 tsp chili powder
1 (1 lb/500 g) flank steak
1 large sweet green pepper
2 carrots
2 large tomatoes
1/4 cup each soy sauce and spicy salsa
1 Tbsp brown sugar
1/2 tsp salt
Pinch cayenne pepper
4 tsp peanut or vegetable oil
4 cups hot cooked pasta or rice

Slice 1 onion into quarters; place in a food processor along with garlic, 2 tablespoons soy sauce, ginger, jalapeno and chili powder. Process until very finely chopped or chop with a sharp knife. Place mixture in a large bowl. Cut steak diagonally, across the grain, into very thin bite size strips. Add strips to onion mixture and toss until evenly coated. Thinly slice remaining onion, seed and cut green pepper into 1 inch triangular pieces. Slice carrots into thin julienne pieces. Coarsely chop tomatoes. Stir 1/4 cup soy sauce with salsa, brown sugar, salt and cayenne. Heat 1 teaspoon of oil in large nonstick pan set over medium heat. Add 1/3 of beef and stir-fry until meat is lightly browned (about 4 minutes). Remove and cover to keep warm; repeat with oil and meat. Then, add remaining teaspoon of oil to pan; add onion and carrot plus any remaining onion garlic mixture. Sauté until onion softens (about 5 minutes). Add green peppers and tomatoes. Stir-fry until hot (about 3 minutes). Stir in soy mixture. When bubbly, toss with hot pasta and scatter with beef strips. Serves 6 to 8.

LASAGNA

Angela Janssen

12 lasagna noodles
1 lb ground beef
1 jar Prego original spaghetti sauce
1 egg, beaten
1 container cottage cheese
4 cups shredded mozzarella
1/2 cup Parmesan cheese

Cook noodles as per package instructions. Brown beef in large skillet. Add spaghetti sauce in skillet and heat. Set aside. Add beaten egg to cottage cheese and mix thoroughly. Layer bottom of a 7 1/2x12 inch casserole dish with noodles, overlapping slightly. Put 1/2 of beef sauce on noodles, spread evenly. Put 1/2 of cottage cheese on top, spread evenly. Add another layer of noodles, sauce and cottage cheese. Cover with leftover noodles. Top with cheese and sprinkle with Parmesan. Cook for 20 to 30 minutes at 350°F. Let stand for 10 minutes.

BARBECUED BEEF PATTIES

Donna O'Hagan, McCullough Lake

1 cup soft bread crumbs
1/2 cup milk
1 lb ground beef
1 tsp salt
Pepper
1/4 cup vinegar
3 Tbsp sugar
1/2 cup catsup
1 1/2 Tbsp Worcestershire sauce
Part II:
1/2 cup water
1/2 cup chopped onion
1/2 cup chopped green pepper

Moisten crumbs with milk; combine with beef, salt and pepper. Shape into large patties and put into baking dish. Combine remaining ingredients. Pour over patties. Bake at 350°F for approximately 1 hour.

PIZZA CASSEROLE

Diane Flannery

3 cups penne noodles
1 small can Primo pizza sauce
1 large can Hunt's Italian sauce
1 large pepperoni stick
1 large green pepper, chopped
1 onion, chopped
1 lb mozzarella cheese
1 lb hamburger, browned
1 can sliced mushrooms

Cook pasta. Combine with sauces. Fry hamburg with onions. Make 2 layers of pasta/hamburger, pepperoni, pepper, mushrooms and cheese, ending with cheese in 9x14 inch pan. Bake at 350°F for 45 to 60 minutes till bubbly.

DEEP DISH PIZZA CASSEROLE

Ida-Mae Kennett, RR #1 Proton Station

1 lb ground round
1 (15 oz) can chunky Italian style tomato sauce
Cooking spray
1 (10 oz) can refrigerated pizza crust dough (or your own)
1 (10 oz) slices mozzarella cheese

Cook meat in skillet over medium-high heat until brown, stirring until it crumbles. Drain, if necessary, and return to skillet. Add tomato sauce and cook until heated. While meat cooks, coat a 13x9x2 inch baking dish with cooking spray. Unroll pizza crust dough and press into bottom and halfway up sides of pan. Line bottom of crust with 3 slices mozzarella cheese. Top with meat mixture. Bake, uncovered, at 425°F for 12 minutes. Top with remaining 3 slices of cheese and bake for an additional 5 minutes or until crust is browned and cheese melts. Cool for 5 minutes before serving.

SHIPWRECK

Florence Eden, Durham

12 medium potatoes
4 to 8 onions
1 tin large spaghetti
1 cup mixed veggies
1 cup rice
1 or 2 lb hamburg
2 (10 oz) tins tomato soup or spaghetti sauce
Pork and beans

Put a layer of potatoes in bottom of roasting pan. One layer of onions. Put rice on top of onions then put another layer of potatoes, another layer of onions. Put mixed veggies, then put one layer of hamburg and onions. Put pork and beans on top. Put another layer potatoes. Pour rest of hamburg and onions into the pan. Put tomato soup or spaghetti sauce on top of mixture. Put in oven at 425°F for 1 to 2 hours or until the potatoes are soft.

MEAT LOAF

Marj Vokes

1 1/2 lb hamburg
1 pkg sausage meat
3/4 cup rolled oats
1 small tin evaporated milk
1 pkg Lipton onion soup
1 egg
Salt and pepper

Mix. Bake for 2 hours in 350°F oven.

SUPERB MEAT LOAF

Rosalie Murray

1 1/2 lb ground beef
2 cups bread crumbs
1 onion
1 egg
1 can tomato soup
1/2 can water
3 Tbsp vinegar
3 Tbsp brown sugar
Salt
Pepper
2 tsp prepared mustard

Combine first 4 ingredients and place loaf in centre of pan or casserole. Make a hollow in the centre of loaf and pour in some catsup. Mix remaining ingredients together and pour over loaf. Bake in 375°F oven for at least 1 hour. Serves 6 to 8 generously.

CABBAGE CASSEROLE

Jean Harrison
Susan Furlong

1 1/2 lb ground beef
1 tsp salt
1/4 cup rice
1 soup can water
1 Tbsp lemon juice
1 cup diced onion
1/8 tsp pepper
1 can tomato soup
1 Tbsp brown sugar
3 cups shredded cabbage

Lightly brown ground beef and onion in a skillet. Drain excess fat off. Add salt, pepper, rice, tomato soup, water, brown sugar and lemon juice to meat mixture. Stir well. Place shredded cabbage into greased casserole. Pour mixture over raw cabbage. Do not stir. Bake, covered, about 1 1/2 hours at 350°F. Serve hot with rolls.

COOKED MEATBALLS

Heike Bluemke, Durham

1 lb ground pork
1 lb ground beef
1/2 tsp salt
1/2 tsp pepper
1 onion (fine cubes)
2 Tbsp mustard
1/2 cup bread crumbs
1/2 cup margarine
1 tsp flour
2 cups water
4 allspice
2 black pepper
6 capers
1 bay leaf
1 Tbsp grated cheese (optional)

Mix together first 7 ingredients and let stand for 1/2 hour. In a saucepan, melt margarine and add flour to create a soup base. Once the mixture thickens, add 2 cups of water (in case you don't like the sauce really thick, add more water). Bring the mixture to boil and add allspice, black pepper and bay leaf. Form meatballs (almost as big as a tennis ball) and add to the sauce. Cook for about 30 minutes. After 25 minutes, you can add some shredded cheese. Serve the meatballs with cooked potatoes and a green salad.

Be kind to your friends. If it weren't for them, you'd be a total stranger.

CRANBERRY MEATBALLS

Jean Bye
RR #1 Owen Sound, Ontario

2 lb lean ground beef
1 cup corn flakes, crushed
1/3 cup dried parsley
2 eggs
2 Tbsp soy sauce
1/4 tsp pepper
1/2 tsp garlic powder
1/3 cup ketchup
2 Tbsp minced onion
Sauce:
1 (16 oz) can cranberry sauce
12 oz chili sauce
2 Tbsp brown sugar
1 Tbsp lemon juice

Make small meatballs. Put in a 9x13 inch pan. Combine sauce ingredients and cook over moderate heat until smooth and cranberry sauce is melted. Pour sauce over uncooked meatballs. Bake, uncovered, 45 minutes at 350°F.

MEATBALLS

Liz Harrison, RR #4 Durham

1 lb ham, minced
1 lb ground pork
2 cups bread crumbs
1 cup milk
2 lightly beaten eggs
1 tsp salt
Sauce:
1 1/2 cups brown sugar
3/4 cup white vinegar
3/4 cup water
1 tsp dry mustard

Form first 6 ingredients into 1 inch balls. Pour sauce over meatballs. Bake at 325°F for 40 minutes or bake for 20 minutes and freeze to be completed later.

SWEET AND SOUR MEATBALLS

Emmy McQuaid

Lean hamburger
1 cup grape jelly
1 cup barbecue sauce

Slowly heat grape jelly and barbecue sauce (equal parts). Meanwhile, make up 1 inch meatballs using your favorite meatball recipe. When sauce is blended and hot, drop in meatballs and simmer for about 25 to 30 minutes. Put meatballs into a casserole dish and pour on remaining sauce. Good as appetizers or over rice. Can be prepared ahead and frozen.

WAIKIKI MEATBALLS

Greta Kennedy
Lorianne Campbell
Sharon Vokes
Sheila Smart

1 1/2 lb ground beef
2/3 cup cracker crumbs
1/3 cup minced onion
1 egg
1 1/2 tsp salt
1/4 tsp ginger
1/4 cup milk
1 Tbsp shortening
2 Tbsp cornstarch
1 1/2 cups brown sugar (packed)
1 (14 oz) can pineapple tidbits
Pineapple syrup
1/3 cup vinegar
1 Tbsp soy sauce
1/3 cup chopped green pepper
1/3 cup chopped celery

Mix thoroughly beef, crumbs, onion, egg, salt, ginger and milk. Shape into balls. Brown and cook balls in the shortening. Remove and keep warm. Pour fat from skillet. Mix cornstarch and sugar. Stir in syrup, vinegar and soy sauce until smooth. Pour into skillet. Cook over medium heat until thick and boils. Boil and stir 1 minute. Add meatballs, pineapple and pepper. Heat through. Makes 6 servings.

WINE BRAISED BEEF

Sylvia Nixon
Garry Monk

2 cans golden mushroom soup
1 pkg onion soup mix
1 can mushroom pieces
3/4 cup red wine
1 to 3 cloves garlic, chopped
Pepper, thyme (no salt)
3 lb stewing beef/roast, cut into cubes
Garlic bread

Mix undiluted soup with wine, dry onion soup mix, mushroom pieces, garlic and beef. Stir in pepper and thyme. Place in large casserole dish, cover and cook in oven for 3 hours at 300°F. Serve over rice with side dish of garlic bread. Serves 8 to 10. This recipe can be made with stewing beef, roast or venison.

A habit always starts with the first step forward.

QUILTER'S STEW

Jo Thatcher, IPM '04 Quilt Chair
Harriette Rooney
Desboro Agricultural Society

2 1/2 lb beef (stew, round or sirloin), cut into 1 inch cubes
1 lb baby carrots, trimmed
3 large potatoes, 1 inch cubes
1 large turnip, 3/4 inch cubes
8 small onions, halved
3 cloves garlic, minced
1 tsp celery seed
1 tsp salt
1 tsp black pepper
2 1/2 cups V-8 juice
1/2 cup red wine (optional)
1 Tbsp Dijon mustard
2 Tbsp brown sugar
3 1/2 Tbsp tapioca
1 Tbsp Bovril powder (optional)

Preheat oven to 270°F. Mix all ingredients in large roaster. (You may wish to mix last 8 ingredients and then pour over first 6 items.) Cover and cook for 5 hours without any peeking. Quilt all day. Check that vegetables are tender. Enjoy stew until quilt is finished! Enough for a week.

DELPH BEEF

Elaine Bradbury, Priceville

2 lb stewing beef
1/2 bottle red wine
1 large onion
1 green pepper
2 Tbsp apricot jam
2 cups beef stock or Oxo cubes
1/2 cup plain flour seasoned with salt and pepper
Salt and pepper (to taste)
2 cups sliced mushrooms
2 cloves crushed garlic
Pinch sugar

Toss beef in seasoned flour and fry until brown. Remove from pan and set aside. In same pan, fry onion, garlic and mushrooms with pinch of sugar until caramelized. Stir in remaining flour mixture. Add browned beef, red wine and beef stock and stir. When thickened, add jam. Put in large oven dish or casserole. Add green pepper and cook on low (325°F) for approximately 2 hours. Serve over rice, creamed potatoes or with other side dish.

Life is a picture. Paint it well.

NO PEAK STEW!

Dayle McFadden, Durham
Kathy Kennedy
Nancy Davison

2 lb stewing beef
2 cups carrots
2 cups celery
4 cups potatoes
1 small onion
1 can mushroom soup (undiluted)
1 can tomato soup (undiluted) or 1 pkg onion soup mix and 1 can water
1 Tbsp cornstarch
Spices are optional

Place all ingredients in roast pan. Bake at 300°F for 3 hours. Do not peak. Serve with fresh bread and salad. Can also be done in crock pot.

BEEF AND RICE CASSEROLE

Adele Schmidt

1 lb round steak (fat removed) and cut into bite sized pieces
1 cup chopped onion
1 (19 oz) tin canned tomatoes, mashed
1 cup instant rice, uncooked
1 (14 oz) can kidney beans, with juice
1 (10 oz) can beef consomme
1 tsp chili powder or to taste
1/2 tsp sugar
1/2 tsp salt
1/4 tsp pepper
1/4 tsp oregano

Brown steak and onions in fry pan and put it into a large bowl. Stir tomatoes into the fry pan to loosen the brown bits and add to steak in bowl. Now add remaining ingredients and stir well. This can be done the day before. Turn it into a large casserole and cover. Bake at 350°F for 1 1/2 to 2 hours or until meat is tender.

Close your eyes to the faults of others
and you open the doors to friendship.

SKYLR'S SPICY BARBECUE SIRLOIN STEAK

The Westlakes

2 1/2 to 3 lb sirloin steak (1 1/2 inches thick)
1 cup red wine
1/2 cup soy sauce
1/2 cup lemon juice
1/4 cup olive or canola oil
1/2 cup chili sauce
2 to 3 dashes hot pepper sauce
1/2 tsp chili powder
1 tsp Worcestershire sauce
1 Tbsp prepared Dijon mustard
1 Tbsp fresh ground pepper
1/4 cup diced onions
2 cloves garlic, crushed

Preparation: Trim fat from steak. Combine steak and remaining ingredients in a large zip-top plastic bag; refrigerate at least 8 hours, turning bag occasionally. Remove steak from bag. Reserve marinade.

Cooking: Place a shallow metal pan of water under the grill rack on which the steak is to place. Preheat the covered grill for 5 to 10 minutes or until barbecue is about 400°F (medium on most gas barbecues). Barbecue is at 400°F when you can hold hand 4 inches above grill for 5 seconds. Place steak on lightly oiled rack over the pan of water. Turn burner under pan to low. Leave other burner at medium to medium high. The pan catches the juices from the steak and eliminates flare-ups. Grill until internal temperature of meat is 160°F (medium), approximately 25 to 30 minutes per pound. Turn meat once 2/3 of way through cooking.

In saucepan, combine reserve marinade and add 1/4 cup water and 1 tablespoon sugar. Bring to boil for at least 5 minutes. Baste on meat during last 10 minutes of cooking (sugar will help sauce caramelize). Remove from heat and cover with foil for 20 to 30 minutes to allow juices to re-absorb. Slice steak in thin strips across the grain. Serves 5 to 6.

MEAT CASSEROLE

Deanna Hopkins, Elmwood

1 1/2 lb ground beef (cooked)
Layer sliced onions
Layer celery
1 can bean sprouts
Garlic salt
Salt and pepper
1 cup macaroni (boiled)
1 can tomato soup
1 can mushroom soup
Grated cheese for top or cheese slices

Put in layers in casserole and top with cheese. Bake for 1 hour at 400°F, then a half hour at 350°F.

BEEF NOODLE DINNER

Isabelle Hayes, RR #4 Durham
Pat Carmount
Phyllis Abercrombie

1 lb hamburg
1 large onion
1 tsp chili powder
1 tsp salt
1 can cream of mushroom soup
1 small can cream corn
1 (15 oz) can tomato sauce
12 oz pkg noodles or elbow macaroni
1/8 tsp pepper
1 large tin mushroom pieces
1/4 cup grated cheese
Green pepper, optional

Fry meat and onions. Add mushrooms. Cook noodles; drain well. Combine the above in a baking dish. Add the rest of the ingredients all at once. Stir together. Put grated cheese on top. Bake at 300°F for 1 hour. Serves 16.

THISTLE SUPPER

Terry Walker, Dromore W.I.

1 1/2 to 2 lb lean minced beef
Potatoes
Onions
Carrots
Broccoli
28 oz can tomatoes
1 tsp salt
1/4 tsp pepper
1/4 tsp celery seed
1/4 tsp tarragon leaves
Brown sugar

Line bottom of roasting pan with minced beef. Slice raw potatoes; cover meat. Slice onions, cover potatoes. Repeat layer of potatoes and onions. Cut carrots in half; put on top along with broccoli. Cover with tomatoes and seasonings. Sprinkle with brown sugar. Bake at 325°F (165°C) for 1 to 1 1/2 hours. Makes 6 servings.

Variation: Stewing beef may be used instead of minced beef.

The best way to remember your wife's birthday is to forget it once.

OVEN EASY BEEF AND POTATO DINNER

June Lawrence, RR #4 Durham

4 cups frozen hash brown potatoes, thawed
3 Tbsp vegetable oil
1/8 tsp pepper
1 lb ground beef
1 cup water
1 pkg (about 3/4 oz) brown gravy mix
1/2 tsp garlic salt
1 (10 oz) pkg frozen mixed vegetables, thawed and drained
1 cup (4 oz) shredded cheddar cheese
1 (2.8 oz) can French's French fried onions

Preheat oven to 400°F. In 12x8 inch baking dish, combine potatoes, oil and pepper. Firmly press potato mixture evenly across bottom and up sides of dish to form a shell. Bake, uncovered, at 400°F for 15 minutes. Meanwhile, in large skillet, brown ground beef; drain. Stir in water, gravy mix and garlic salt; bring to a boil. Add mixed vegetables; reduce heat to medium and cook, uncovered, 5 minutes. Remove from heat and stir in 1/2 cup cheese and 1/2 can French fried onions; spoon into hot potato shell. Reduce oven to 350°F. Bake, uncovered, at 350°F for 15 minutes or until heated through. Top with remaining cheese and onions; bake, uncovered, 5 minutes or until onions are golden brown. Makes 4 to 6 servings.

PORK AND BEAN CASSEROLE

Debbie Douglas, Crawford

1 lb hamburger
1 green pepper, chopped
1/2 cup onion, chopped
1/2 cup celery, chopped
1 small (14 oz) can pork and beans
1 small (8 oz) can tomato sauce
2 Tbsp white vinegar
1 Tbsp brown sugar
1 tsp prepared mustard
1/4 tsp garlic powder (optional)

In large frying pan, brown and cook first 4 ingredients. Add next 5 or 6 ingredients. Simmer for another 10 minutes. Can put in casserole dish and cook for 10 minutes in oven or leave in fry pan.

Whatever isn't growing wears out.

MANITOULIN TOURTIERE

Diane Sala

1 1/2 lb ground beef
1 1/2 lb lean ground pork or sausage meat
1 small onion, finely chopped
1 cup chili sauce
1 (10 oz) can condensed chicken with rice soup
1 Tbsp dry mustard
3 Tbsp Worcestershire sauce
Pastry for 2 (9 inch) pie shells

In a large frying pan, brown the meat. Drain fat. Add remaining ingredients and cook over medium heat for 45 minutes. Place in pie shell. Put lid on and pierce pastry lid with fork. Brush on beaten egg white. Bake at 400°F for 20 minutes. Serve with cranberry juice and caesar salad.

HAMBURG CASSEROLE

Leona Glenholme, Durham

1 lb hamburg
1 large onion, chopped
3 stalks celery, chopped
1 tin chicken rice soup
1 tin cream mushroom soup
1 can water
4 Tbsp soya sauce
3/4 cup cooked rice
1 can sliced mushrooms

Fry hamburg, onion and celery till tender. Add remaining ingredients. Bake for at least 1 hour in 375°F oven.

MIX EASY CASSEROLE

Tierney Hill, Meaford

1 lb ground beef
1 onion, chopped
1 can cream of mushroom soup
1 (12 oz) can corn, drained
3 cups cheese, shredded
1 pkg Stove Top stuffing (prepared as directed on pkg)

Brown ground beef with onion, drain. Stir in soup, corn and 2 cups of cheese. Spread in casserole dish. Top with prepared stuffing and remaining 1 cup of cheese. Bake, covered, at 375°F for 20 minutes.

The road to failure is paved with indecision.

EASY GOULASH

R. Wayne Seeley, Dundalk

1 lb lean ground beef
1/2 cup chopped onion
1 clove garlic
2 (398 mL) cans Libby's deep browned beans
1 (398 mL) can sweet peas (drained)
1 (398 mL) can kernel corn (drained)
1 (680 mL) can Bravo spaghetti sauce (regular or spicy)
1 (156 mL) can Hunt's tomato paste
Salt
Pepper
Chili peppers (optional)

Combine meat, onions and garlic and brown in a frying pan. In large saucepan, combine all other ingredients. Add meat mixture and simmer on low heat for about 1 hour. Stir often to prevent burning. Add salt, pepper and chili peppers to taste. Excellent with French style bread. Serves 6 to 8.

TORTELLINI, CREAM AND PROSCIUTTO HAM CASSEROLE

Marjorie Davison

1 lb tortellini (green or white)
3/4 cup whipping cream
8 oz mozzarella cheese (shredded)
3 oz prosciutto (ham), shredded
1/2 cup fresh Parmesan cheese
Butter

Butter casserole. Cook tortellini in salted water (boiling) until tender. Drain. Toss with cream, mozzarella cheese, prosciutto and half of the Parmesan. Spoon into prepared casserole. Sprinkle with remaining Parmesan cheese. Bake at 375°F for 15 to 20 minutes. Serves 8.

Note: Add 1/2 cup milk if mixture seems to need it.

Summer is that time of year when children slam the doors they left open all winter.

HAM AND NOODLE CASSEROLE *Susan Furlong, Swinton Park*
Brenda Brown

1 (8 oz) pkg noodles
1 1/2 cups chopped cooked ham (chicken, tuna or other cooked meats can be substituted)
1 cup grated sharp cheddar cheese
1 can condensed cream of chicken soup
1 can milk
2 Tbsp butter

Cook noodles as directed on package. Drain. Combine ham and 3/4 cup cheese. Arrange alternate layers of noodles and ham mixture in greased 1 quart casserole. Mix soup and milk. Pour over noodles. Sprinkle top with remaining cheese and dot with butter. Bake in moderate oven at 350°F for 20 to 30 minutes. Makes 6 servings.

QUICK SUPPER CASSEROLE *Eleanor Krauter, Elmwood*

6 to 8 boiled potatoes (cooled)
2 onions
8 to 10 wieners
1 (19 oz) can cream style corn
Salt and pepper to taste

Layer sliced potatoes, onions and wieners in a 2 quart casserole dish; add a little salt and pepper. Repeat potatoes, onions and wieners. Top with cream corn. Place in the oven, uncovered, and bake at 350°F for 1 hour.

HAM AND VEGETABLE CASSEROLE
Brenda Brown, RR #1 Hanover

1/2 cup water
1 cup milk
1 can mushroom soup
1 cup ham, cubed
1/2 cup grated cheese
1 1/2 cups Minute Rice
1 (500 g) pkg frozen vegetables

Mix and put in casserole. Melt 2 tablespoons butter and bread crumbs for top of casserole. Bake for 25 minutes at 350°F.

People who snore always fall asleep first.

CROCK POT VEGETABLE AND HAM MEDLEY

Linda Harrison, RR #4 Durham

3 large onions, chopped
5 medium potatoes, peeled and sliced
2 1/2 to 3 cups cubed cooked ham
3 medium carrots, peeled and diced
3 large celery stalks, diced
1 cup water
1 Tbsp cornstarch
Salt and pepper to taste

Sauté onions in small amount of oil. Place 1/2 of onions in bottom of crock pot. Place half of sliced potatoes next. Sprinkle with salt and pepper. Layer of ham, carrots, celery, remaining potatoes and onions. Sprinkle top with salt and pepper. Mix cold water and cornstarch, pour into crock pot. Cover. Cook on high for 30 minutes and on low for 6 hours.

ANNA'S SAUSAGE CASSEROLE

Linda Hastie

Heat oil (2 tablespoons) and brown sausage. Remove and add onion and garlic. Sauté. Drain fat. Return sausage to pan and add 28 ounce can tomatoes and 7 ounce (at least) can tomato sauce, garlic, 2 teaspoons basil, 1 teaspoon oregano and 1/2 pound rigatoni noodles. Cover and simmer for 15 minutes; stir often. Add 1 red and 1 green pepper. Put in a 9x13 inch pan. Cover with mozzarella cheese. Bake at 350°F for about 30 minutes.

SAUSAGE CASSEROLE

Laura Hudson

2 lb bulk sausage meat
10 eggs
2 cups shredded cheddar cheese
1 cup milk
1 1/2 cups soda crackers (crushed)

Brown sausage meat. Drain off grease. Beat eggs then add all other ingredients and mix well. (I put everything in the blender.) Pour into a greased 9x13 inch pan. Bake at 350°F for 45 minutes to 1 hour. Freezes well.

PORK TENDERLOIN WITH WILD MUSHROOM SAUCE

The Westlakes

2 (12 oz/375 g) pork tenderloins
Pinch each salt and pepper
1 Tbsp vegetable oil
Wild Mushroom Sauce:
1/2 cup boiling water
4 tsp dried shitake or porcini mushrooms (about half 10 g pkg)
1 Tbsp vegetable oil
1/2 cup chopped onion
1 sprig fresh thyme (or 1/4 tsp dried)
1/2 cup chicken stock
1/2 cup sliced crimini mushrooms
1/4 cup whipping cream
Pinch each salt and pepper
Garnish:
Fresh thyme sprigs

For wild mushroom sauce, in bowl, pour boiling water over dried shitake mushrooms. Let stand for about 10 minutes or until softened. Meanwhile, in skillet, heat half of the vegetable oil over medium high heat. Add chopped onion and reduce heat to low; cook, stirring often, for about 10 minutes or until onions are softened and caramel colour. Add thyme sprig and chicken stock; bring to boil. Transfer mixture to bowl and set aside.

In same skillet, heat remaining oil over medium high heat; cook sliced crimini mushrooms, stirring occasionally, for about 7 minutes or until browned and no liquid remains. Add onion mixture and rehydrated shitake mushrooms to skillet. (Make Ahead: Cover and refrigerate for up to 4 hours, reheat gently to continue.) Add cream, salt and pepper; heat gently over low heat. Discard thyme sprig.

Meanwhile, season pork with salt and pepper. In large ovenproof skillet, heat oil over medium high heat; brown pork all over. Place in 400°F oven; roast for 15 to 20 minutes or until juices run clear when pork is pierced and just a hint of pink remains inside. To serve, pour about three-quarters of the sauce onto platter. Slice pork on the diagonal; fan out in oval on sauce.

Garnish: Arrange thyme sprigs over top. Serve extra sauce on the side. Makes 4 to 6 servings.

Swallow your pride occasionally - it's nonfattening.

BARBECUED PORK CHOPS

Linda Hastie

1/3 cup cooking oil
1/4 cup vinegar or lemon juice
2 Tbsp chopped onion
1 clove garlic, crushed
1/2 tsp salt
1/8 tsp pepper
1/2 tsp sage
1/4 tsp dry mustard
2 Tbsp soya sauce
1 Tbsp Worcestershire sauce
4 to 6 pork chops

Combine all ingredients, except chops and mix well. Place chops in shallow baking dish. Pour oil mixture over them. Let stand for 1 hour at room temperature or several hours in the fridge, turning occasionally. Bake in marinade at 350°F for about 1 1/2 hours. Turn once during baking.

CROCK POT CHICKEN LICKIN GOOD PORK CHOPS

Mary Eccles

6 to 8 pork chops
1/2 cup flour
1 Tbsp salt
1 1/2 tsp dry mustard
1/2 tsp garlic powder
2 Tbsp cooking oil
1 can chicken and rice soup

Dredge chops in flour, salt, mustard and garlic powder. Brown in oil. Place chops in crock pot. Add soup. Cover and cook on low for 6 to 8 hours.

MELT IN YOUR MOUTH PORK CHOPS

Marjorie Davison

6 pork chops
1 cup ginger ale
1/2 cup brown sugar
1 Tbsp flour
1 tsp prepared mustard
1/2 tsp salt
Dash pepper

Brown pork chops on both sides. Place in shallow pan side by side. Add ginger ale. Mix dry ingredients with enough ginger ale to make a paste. Spread mixture over pork chops. Bake at 350°F for approximately 1 hour.

What was it you were so worried about last year?

PORK CHOPS AND STUFFING

Wilma Milliner, RR #1 Dundalk
Irene Nelson

4 pork chops
3 cups soft bread cubes
2 Tbsp chopped onions
1/4 cup melted margarine or butter
1/4 cup water (1st amount)
1/4 tsp poultry seasoning
1 (10 oz) can mushroom soup
1/3 cup water (2nd amount)

Brown chops both sides. Place in a shallow baking pan. Lightly mix together bread, onions, margarine or butter, 1/4 cup water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup of water, pour over chops. Bake at 350°F for 1 hour or until tender.

SKILLET BARBECUED PORK CHOPS

Marg Eckhardt

1/2 tsp garlic powder
1/2 tsp ginger
1/8 tsp pepper
4 (1/2 inch thick) pork loin chops or steaks
1 Tbsp oil
1/2 cup chili sauce or ketchup
1/4 cup soy sauce
2 Tbsp honey

In small bowl, combine garlic powder, ginger and pepper; blend well. Sprinkle mixture on both sides of pork chops. (Reserve any remaining garlic powder mixture.) Heat oil in large skillet over medium heat. Add pork chops, cook for 2 to 3 minutes on each side or until browned. In small bowl, combine chili sauce, soy sauce, honey and any remaining garlic powder mixture, blend well. Pour over pork chops. Reduce heat to low; cover and simmer for 10 to 15 minutes or until pork chops are tender. Serve with hot cooked rice or potatoes, if desired. Makes 4 servings.

Blessed are they who can give without remembering and take without forgetting.

PORK CHOP CASSEROLE

Sandy Harrison, Durham

3/4 cup flour
1 tsp salt
1/2 tsp pepper
6 pork chops
2 Tbsp vegetable oil
1 can cream of mushroom soup
2/3 cup chicken broth
1/2 tsp ground ginger
1/4 tsp dried rosemary
1 cup sour cream, divided
1 can French fried onions, divided

In a shallow dish, combine flour, salt and pepper. Dredge the chops in flour mixture. Heat oil in a large frying pan and cook chops for 5 to 7 minutes per side until well browned. Place in a single layer in an ungreased 13x9 inch baking pan. Combine soup (undiluted), broth, ginger and rosemary and 1/2 cup of the sour cream. Mix well and pour over chops. Sprinkle with 1/2 of the onions. Cover and bake at 350°F for 45 to 50 minutes. Remove from oven and stir in remaining sour cream into sauce. Top chops with remaining 1/2 can onions. Return to oven uncovered for another 10 minutes.

PEAR AND MAPLE SAUCED PORK CHOPS

Pearl Bumstead, Co-Chair IPM 2004

1 large ripe pear, cored and sliced
1/4 cup finely chopped onion
1/3 cup maple syrup
1 Tbsp margarine or butter, melted
1/4 tsp ginger
4 boneless loin pork chops, trimmed of fat
1/2 tsp salt
1/4 tsp pepper

In medium bowl, combine pear, onion, syrup, margarine and ginger; mix well. Set aside. Sprinkle both sides of chops with salt and pepper. Spray heavy nonstick skillet with cooking spray or just oil; heat over medium high heat until hot. Add pork chops. Cook for 2 to 3 minutes on each side or until browned. I usually like to let chops simmer longer to make sure they will be well cooked. Pour pear mixture over chops. Reduce heat to medium-low; cover and cook for 12 to 15 minutes or until pork chops are no longer pink. Place chops on serving platter, cover to keep warm. Cook sauce over medium-high heat for 2 to 3 minutes, stirring constantly, until sauce is thickened. Spoon over chops. Serve right away. Serves 2 to 4 people.

BAKED SWEET AND SOUR RIBS

Janet Moore, Southgate

3 lb spareribs
Sweet and Sour Sauce:
2 Tbsp butter
1/4 cup chopped onion
1/2 garlic clove, chopped
1/4 cup chopped celery
1/2 cup chopped green pepper
1/4 cup cold water
1 Tbsp cornstarch
1 cup pineapple juice
1/2 cup water
2 chicken bouillon cubes
1/4 cup brown sugar
1/4 cup vinegar
1 1/2 Tbsp soya sauce

Heat oven to 450°. Cut spareribs into serving size pieces. Roast for 30 minutes. To make sweet and sour sauce, melt butter in fry pan. Add onion, garlic, celery and green pepper. Cook until tender. Mix cold water and cornstarch. Add to butter mixture. Add pineapple juice, water and chicken bouillon cubes. Simmer for 5 minutes. Stir in brown sugar, vinegar and soya sauce. Pour excess fat off ribs and spread with sweet and sour sauce. Roast for 1 hour at 350°F.

BARBECUED SPARERIBS

Nancy Ottewell

2 1/4 lb spareribs
1/4 cup vinegar
1/4 cup brown sugar
1 medium onion, chopped
1 (10 oz) can tomato soup
1/4 cup (scant) soya sauce
1 tsp salt

Place ribs in roasting pan. Mix above ingredients and pour over ribs. Cover and bake at 325°F for 2 hours. Baste sauce over ribs after 1 hour. For chicken, add 3/4 cup crushed pineapple to above ingredients.

For every minute you are angry,
You lose 60 seconds of happiness.

STIR-FRIED LAMB WITH BABY CORN AND SNOW PEAS

Pauline Mason, RR #4 Durham

1 lb lamb tenderloin
2 Tbsp low salt soy sauce
1 Tbsp dry sherry
1 Tbsp lemon juice
1 Tbsp fresh ginger, chopped
1 garlic clove, minced
1 tsp pepper
2 Tbsp peanut oil
1/4 lb snow peas
1/2 red bell pepper, cut in 1/4 inch slices
1/2 green bell pepper, cut in 1/4 inch slices
2 Tbsp water
1/2 tsp sugar
2 Tbsp cornstarch
1 can miniature corn cobs
Rice noodles for 4

Cut tenderloin into 2 inch strips. Mix the soy sauce, sherry, lemon juice, ginger, garlic and pepper; pour on the lamb. Mix. Cover and let marinate at room temperature for 30 minutes. In a wok or large pan, rapidly heat half the oil, then sauté lamb for 2 minutes. With slotted spoon, remove and keep warm. Heat rest of oil over high heat, then sauté the snow peas and the peppers for 1 minute. Add 1 tablespoon water and the sugar. Cover, lower heat to medium. Cook for 30 seconds or until the vegetables are tender but still crunchy. Mix the cornstarch in the rest of the water. Turn up heat and return the lamb to the pan. Add the corn cobs, then the cornstarch mixture. Cook for 1 minute and serve on rice noodles. Serves 4.

ORIENTAL STYLE LAMB MEATBALLS

Edith Preston

1 lb (500 g) ground lamb
1/4 cup (50 mL) dry bread crumbs
1 egg
1 clove garlic, sliced
1/4 tsp (1 mL) pepper
1 Tbsp (15 mL) olive oil or vegetable oil
1 large onion, quartered
2 large carrots, sliced
1 green pepper, cut in bite size chunks
1/2 cup (125 mL) brown sugar
1 Tbsp (15 mL) cornstarch
1/3 cup (75 mL) strong vegetable or chicken broth
1/4 cup (50 mL) white vinegar
1 Tbsp (15 mL) soya sauce

In a medium bowl, mix lamb, bread crumbs, egg, garlic and pepper. Form into medium size meatballs. In a large skillet, heat oil over medium-high heat, evenly brown meatballs. Drain off excess fat. Add onion, carrot and green pepper; cook and stir for about 5 minutes or until carrot is tender crisp. In a small bowl, mix sugar, cornstarch, broth, vinegar and soy sauce until smooth. Stir into meatball mixture. Cook, stirring constantly, until thickened. Serve over cooked rice.

GROUND LAMB WITH RICE AND MUSHROOMS
(Mary Renwick's Recipe)

Edith Preston, Dundalk

4 lb ground lamb, browned and drained of fat
2 1/2 cups long grain rice
1/3 cup soya sauce
2 cans mushrooms and liquid
3 envelopes onion soup mix
1/3 cup salad oil
4 cups boiling water

Oil a large casserole or roasting pan. Mix all ingredients thoroughly, stirring once or twice and add more boiling water if necessary. Bake at 350°F for 2 to 2 1/2 hours. Makes 10 to 12 large servings.

LAMB BURGUNDY

Marilyn Tyreman, Elmwood

2 Tbsp butter
1/4 cup chopped onion
2 or 3 cups diced or sliced cooked lamb
1 cup lamb gravy or 1 small can beef gravy
1/2 cup burgundy or 1/2 cup wine (Cabernet Sauvignon is good)
Worcestershire sauce or rosemary

Cook butter and onion 5 minutes. Add lamb, gravy and burgundy or wine. Season to taste with Worcestershire or rosemary. Simmer for 1/2 hour, stirring occasionally. Make a border of mashed potatoes on a baking platter or shallow casserole. Sprinkle with melted butter. Pour the meat and gravy in the centre. Sprinkle generously with grated Parmesan cheese. Bake at 400°F until the potatoes are browned.

ROAST BONED SHOULDER OR LEG OF LAMB

Edith Preston, Dundalk

Mix 2 tablespoons each lemon juice and soya sauce and spread over roast. Salt and pepper and a shake of garlic salt or crushed clove of garlic. Let roast sit, covered, for 20 minutes before cooking (if there is time). Cook, covered, at 325°F for 30 minutes per pound (add no water). Lamb roast is also perfectly fine just flavored with salt and pepper.

The most painful wound is a stab of conscience.

BARBECUED CEDAR PLANK MAPLE SALMON

The Westlakes

1 cup pure maple syrup
2 Tbsp finely grated peeled fresh ginger root (fresh tastes much better than powder)
4 Tbsp fresh lemon juice
3 Tbsp soy sauce
1 1/2 tsp minced garlic
2 1/2 lb centre cut salmon fillet with skin (whole or pieces)
Untreated cedar plank (17x10 1/2 inches), if using fillet pieces of salmon, can use cedar shingles
Greens from 1 bunch of scallions (or green onions)

Preparation: Cedar planks should be soaked in water for at least 8 hours prior to using (cedar shingles work well and are cheaper but cannot be reused). Use a brick or rock to keep planks submerged.

Sauce: In a small heavy saucepan, simmer maple syrup, ginger root, 3 of the 4 tablespoons lemon juice, soy sauce, garlic and salt and pepper to taste until reduced to about 1 cup, about 30 minutes, and let cool. (Maple glaze may be made 2 days ahead and chilled, covered. Bring maple glaze to room temperature before proceeding.) If you find sauce too sweet, pour 2 ounces rye whiskey in a glass; add 2 tablespoons of rye to sauce - drink remaining.

Cooking: Preheat oven or barbecue to 350°F to 400°F (medium on barbecue is about 400°F). Lightly oil cedar plank and heat in barbecue for 2 minutes. Arrange scallion greens in one layer on plank to form a bed for fish. (Cut scallions in large strips for bottom, dice some for top as garnish; sprinkle on at last 5 minutes of baking.) In another small saucepan, heat half of glaze over low heat until heated to use as a sauce. Stir in remaining tablespoon lemon juice. Remove pan from heat and keep sauce warm. Serve on the side with the salmon.

Put salmon, skin side down, on scallion greens and brush with 3/4 of remaining glaze. (Brush remaining glaze on when removing salmon.) Season salmon with salt and pepper and roast in middle of oven until just cooked through, about 20 minutes (salmon should be opaque and flake easily when done - general rule of thumb is 10 minutes per inch thickness of fillet). Keep barbecue lid shut during cooking and have a spray bottle of water handy for flare ups - spray edges of planks about halfway through cooking. Skin and onions may stick to plank (don't worry). Garnish with fresh rosemary sprigs and thinly sliced lemon (twisted). Serves 5 to 6.

SALMON LOAF

Helen Bailey, Louise W.I.
Florence Hellyer
Lois Olmsted

2 small cans salmon
1 Tbsp lemon juice
2 eggs, beaten
1 cup bread crumbs
1 cup cheese, grated
1/2 cup milk
1/4 cup onion, chopped
1/2 cup carrots, grated or celery
1/2 tsp salt and pepper

Mix the above ingredients together and bake at 350°F for 45 to 50 minutes; 325°F for Pyrex pan. Pan, 6x10 inch greased.

SHORE LUNCH

Tim Becker

2 lb fish fillets of choice
1 cup crushed caesar croutons
Salt to taste
Pepper to taste
2 Tbsp lemon juice
1 egg, beaten
Lard

Cut fillets in slices. Dip in mixture of egg, salt, pepper and lemon juice. Roll in crushed croutons. Place in hot fry pan with lard and cook until done.

SEAFOOD CASSEROLE

Nancy Davison, Owen Sound

8 lasagne noodles
2 Tbsp butter
1 cup chopped onion
1 (8 oz) pkg cream cheese (room temperature)
1/2 cup cottage cheese
1 egg, beaten
2 tsp basil
1/2 cup shredded cheddar cheese
1/2 tsp salt and pepper
2 tins cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (5 oz) can crab meat
1 lb shelled cooked shrimp
1/4 cup grated Parmesan

Cook noodles. Place 4 in 9x13 inch pan. Cook onion in butter. Add cream cheese, cottage cheese, egg, basil, salt and pepper. Spread 1/2 of mixture over noodles. Combine soup, milk and wine. Stir in crab and shrimp. Spoon 1/2 of mixture over cheese layer. Repeat. Sprinkle with Parmesan and bake, uncovered, for 45 minutes at 350°F. Top with cheddar cheese. Brown under broiler. Let stand for 15 minutes before serving.

GRILLED SALMON STEAKS

Betty Peter, RR #3 Durham

2 Tbsp white wine vinegar or cider vinegar
2 Tbsp sugar
1 Tbsp dill weed
3/4 tsp salt
1/8 to 1/4 tsp pepper, optional
4 salmon steaks (1 inch thick)

Mustard Dill Sauce:
3 Tbsp mayonnaise
3 Tbsp Dijon mustard
3 Tbsp dill weed
1 Tbsp sugar
4 tsp white wine vinegar or cider vinegar
1/4 tsp pepper, optional

In a large resealable plastic bag, combine the first 5 ingredients. Add salmon; seal bag and turn to coat. Refrigerate for 1 hour, turning occasionally. In a small bowl, combine the sauce ingredients; cover and refrigerate. Drain the salmon, discarding marinade. Grill salmon, covered, over medium hot heat for 5 minutes. Turn; grill 7 to 9 minutes longer or until fish flakes easily with a fork. Serve with the mustard dill sauce. Yields 4 servings.

BUNWICHES

Phyllis Hopkins

8 hamburger buns
1/4 lb Velveeta cheese (cubed)
3 hard boiled eggs (cut up)
1 (7 oz) tin flaked tuna
2 Tbsp chopped onion
2 Tbsp green pepper
2 Tbsp chopped pickle
1/2 cup mayonnaise

Combine all ingredients and mix lightly. Split buns and fill. Wrap in foil and place in 250°F oven for 30 minutes.

IF FISHES WERE WISHES

Cora Krommenhoek, Durham

Oil or baking spray
Frozen fish fillets (any kind)
Mayonnaise (can be low fat)
Herbs and spices (use what appeals; eg. parsley and onion powder, cumin, curry)
Frozen hash browns
Frozen vegetables
Grated cheese (if desired)
1/2 cup milk, about

Oil or spray a rectangular Pyrex pan (9x13 inch). Place a layer of fish fillets in the pan. Spread with mayonnaise. Sprinkle on herbs and spices to taste. Place another layer of fish fillets on top. Top with frozen vegetables and hash browns. Sprinkle with grated cheese. Pour milk on top. Cook in 350°F oven for 30 minutes or until fish flakes and hash browns are browned.

LEMON DILL FISH

Connie Krauter, RR #3 Elmwood

1 lb fish fillets
1/2 cup Miracle Whip
2 Tbsp lemon juice
1 tsp dill weed

Combine Miracle Whip, lemon juice and dill. Place fish in broiler pan. Brush with sauce. Broil 5 to 8 minutes, turn once and brush with sauce. Continue broiling for 5 to 8 minutes.

GRILLED ZIPPY SHRIMP

Tammy Willis

1/4 cup olive oil
Grated rind and juice of 1 lemon
1 Tbsp rye whiskey
1 tsp salt
2 tsp dried basil
1/4 cup parsley, chopped finely
2 cloves garlic, minced
1/2 tsp chili flakes
1 Tbsp chili powder
16 large shrimp

Combine all ingredients, except shrimp. Stir well then add shrimp. Marinate for 1/2 hour to 2 hours. Grill in a grill basket over high heat for 3 minutes or until pink. Makes 16 pieces. Can also be skewered and grilled instead of in a grill basket.

HAM AND SWISS CHEESE QUICHE

Mary McKessock, Chatsworth

1 pkg Stove Top chicken flavoured stuffing mix
2 Tbsp melted butter
1 cup diced cooked ham or turkey
1 cup grated Swiss cheese
1/2 cup frozen peas
1/2 cup chopped red pepper
2 cups milk
2 eggs, beaten

Mix stuffing and butter and pat into a 9 inch pie pan. Sprinkle in peas, ham and red pepper. Add some salt and pepper. Beat eggs, milk and pour over this and bake at 350°F for 30 to 40 minutes until set.

The door to happiness opens outward.

CRUSTLESS QUICHE

Melinda Sadler, Markdale
Irene McConnell

4 eggs
1 (500 mL) container cottage cheese
1 zucchini, cubed
1 cup cubed ham
1 can mushrooms, drained
1 cup shredded cheddar
1/2 cup shredded cheddar for topping

Whisk together eggs and cottage cheese. Add remaining ingredients, except topping. Pour into deep pie plate, greased. Top with 1/2 cup cheese. Bake at 350°F, uncovered, for 1 hour. Let stand and serve.

You can substitute various veggies, cheeses and/or eliminate meat. Also milk can be used instead of cottage cheese.

ZUCCHINI QUICHE

Carolyn Austin

3 cups grated zucchini (seeds removed)
3 eggs
1/2 cup light oil
1/2 cup grated onion
1/2 tsp salt
1 cup Bisquick or Teabisk mix
1/2 cup grated cheese
1/2 cup Parmesan cheese

Mix all ingredients together. Pour into well buttered deep pie plate or quiche dish. Bake for 30 to 45 minutes until set at 350°F.

Substitution for Bisquick: Use 3/4 cup flour, 1 teaspoon baking powder, 1 teaspoon salt and 1/4 cup powdered milk.

Some people drive like tomorrow
isn't worth waiting for.

LAYERED QUICHE

Diane Ratcliff, Meaford

1 onion
1 clove garlic
1 Tbsp butter
2 (10 oz) pkg spinach (fresh or frozen)
14 slices ham (thinly sliced)
1 lb mozzarella cheese, sliced
7 eggs, beaten
Pastry, enough to line a 9 inch springform pan, plus lid to cover
Salt and pepper to taste

A great favourite at The Rumbling Tum, a popular cafe in Meaford in the late 1980's.

Sauté onion and garlic in butter. Add spinach and cook until wilted. Drain well. Reserve 1/3 pastry. Roll out remaining pastry to line springform pan. Allow pastry to overhang. Layer 1/2 ham, 1/2 cheese and 1/2 spinach mixture. Beat eggs; add salt and pepper. Save a little egg for glazing top of quiche. Pour eggs over first layer. Repeat layering with remaining ingredients. Brush edge of quiche with egg and roll out remaining pastry. Cover, seal edges. Brush with egg. Slash surface. Bake at 400°F for 45 minutes or until golden. Serve hot or cold. Serves 10 to 12.

SALMON QUICHE

Verla Cramp-White, Meaford and St. Vincent Ag Society

1 (9 inch) unbaked pie shell
1 small tin red sockeye salmon, drained
4 oz cheddar cheese, grated
3 whole eggs
1 cup whipped cream
1/2 tsp salt
Pinch nutmeg

Beat eggs; add cream, salt and nutmeg. Add salmon. Sprinkle cheese on pie shell. Pour in salmon mixture. Bake in 350°F oven for approximately 30 minutes or until eggs are set.

Variations: Use minced ham in place of salmon. Makes great vegetable quiche by using chopped broccoli, green onions and mushrooms in place of salmon.

Commend more - condemn less.

CROCK POT CHEESE SOUFFLE

Sonja Glass, Meaford

1 loaf white bread
10 oz cheddar, Swiss or Monterey Jack cheese
1 cup whipping cream
1/4 tsp salt
1 Tbsp parsley
6 eggs
1 can evaporated milk
Paprika
Optional:
1 cup cooked chopped ham or shrimp

Remove crust from bread. Shred cheese. Layer bread and cheese in crock pot. Add layer of chopped meat if desired. Mix eggs, whipping cream, evaporated milk and salt. Pour over layers. Top with paprika and parsley. Cook on low for 3 to 4 hours.

LAZY BOY PEROGIES

Fay Harrison, RR #4 Durham, Co-Chair 2004 IPM Match

10 lasagna noodles
6 cups mashed potatoes
3 cups grated cheddar cheese
1 cup butter
2 cups chopped onions

Cook noodles and drain. Line bottom of greased 9x13 inch pan with single layer noodles. Mix mashed potatoes and cheese. Layer over noodles. Top with second layer of noodles. Melt butter in frying pan and onions and sauté. Spread over last layer of noodles. Cover with foil. Bake at 350°F for 30 minutes. Serve with sour cream and bacon bits.

PENNE LASAGNA

Anne Marie Watson, RR #1 Durham

2 cups (1 jar) pasta sauce
1/4 cup Parmesan
1 (500 g) tub cottage cheese
1/2 tsp salt
1 (475 g) tub ricotta cheese
Pepper to taste
1 frozen pkg cooked spinach (let thaw and drain)
1/2 cup grated mozzarella cheese
1 cup penne pasta

Boil pasta, rinse, drain and set aside. Mix cottage, ricotta and 1/2 of mozzarella cheese with drained spinach, salt and pepper. Layer in a greased 9x13 inch pan; 1/2 of cheese and spinach mixture, all pasta, all tomato (meat) sauce and last 1/2 of cheese mixture. Sprinkle Parmesan over top and remaining mozzarella. Bake at 350°F for 45 minutes, covered for 15 minutes. Let sit for 15 minutes before serving.

POTATO PEPPER QUESADILLAS

Val Stimpson, Neustadt

2 medium potatoes (1 lb)
1/4 cup (50 mL) sour cream
1 Tbsp chopped pickled jalapeno peppers
Salt and pepper to taste
4 (10 inch) flour tortillas
2 Tbsp (25 mL) vegetable oil
1 cup shredded Monterey Jack cheese

Cut unpeeled potatoes in chunks. Cook in large saucepan in boiling water about 20 minutes until tender. Drain well. Return to saucepan. Place over low heat to dry out slightly, shake occasionally. Add sour cream and jalapeno; mash roughly with fork. With electric mixer, beat until fairly smooth. Season with salt and pepper. Let cool. Brush one side of 2 tortillas with oil. Place oiled side down on work surface. Divide potato mixture among the tortillas. Spread evenly. Leave a 1/2 inch (1 cm) border around edge. Sprinkle evenly with cheese, dampen edges. Place remaining 2 tortillas on top, seal edges to enclose filling. Brush tops with oil. Place on barbecue grill over low heat 3 to 4 minutes, turning once, until tortillas are lightly browned and cheese has melted. Cut into wedges and serve at once. Serves 6.

RICH 'N' CHEESY MACARONI

Dawn Wathke Desboro

2 1/2 cups uncooked elbow macaroni
6 Tbsp butter
1/4 cup flour
1 tsp salt
1 tsp sugar
2 cups milk
2 cups mild cheese, cubed
1 1/3 cups small curd cottage cheese
2/3 cup sour cream
2 cups shredded old cheddar
1 1/2 cups bread crumbs (optional)

Cook macaroni, drain. In saucepan, melt 4 tablespoons butter. Stir flour, salt and sugar until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat, stir in cheese (mild), cottage cheese and sour cream. Pour over macaroni. Sprinkle with old cheddar. Melt remaining butter with bread and place over all. I use two small dishes and freeze one. Bake at 325°F for 3/4 hour. Great with pork chops or ham and a garden salad. Serves 6 to 8.

Some people are like buttons, always popping off.

CHEDDAR NOODLE PIE

Marg Willis, Markdale

Crust:
3/4 cup flour
1/2 tsp salt
1/4 tsp dry mustard
1/4 cup melted butter
1 cup shredded old cheese
Filling:
2 cups onions, cut in rings
1 cup cooked medium lancia noodles
1 cup hot milk
2 beaten eggs
1/4 tsp salt
1/8 tsp pepper
1 cup cheddar cheese, grated

Make crust and press into 10 inch deep pie plate. Fry 2 cups onions in oil or butter. Toss in cooked noodles. Place this mixture in pie crust. Combine hot milk, eggs, salt and pepper, cheese. Pour over onion, noodle mixture. Bake at 350°F for 30 minutes. Can add more cheese for last 10 minutes of cooking if desired.

EXTRA RECIPES

Breads

ROCKY SAUGEEN MILL
Durham

Photo By Maureen McKnight

BAKING TEMPERATURES AND TIMES

Food	Oven Temperature (°Fahrenheit)	Approximate Time Required for Baking (Minutes)
Quick Breads		
Biscuits	425° - 450°	10 - 15
Cream Puffs	450° then reduce to 350°	20-30, then 15-20
Popovers	450° then reduce to 350°	20-30, then 15-20
Muffins	400°	20 - 25
Loaves	350°	60 - 70
Coffee Cakes	350° - 375°	25 - 45
Yeast Breads		
Plain loaves	375° - 400°	30 - 45
Plain rolls	375° - 400°	10 - 20
Sweet rolls	375°	20 - 30

CONVERSION OF PAN AND UTENSIL SIZES TO METRIC MEASUREMENTS

Utensil	Metric Volume	Metric Measure in Centimetres	Closest Size in Inches or Volume
Baking or cake pan	2 L	20 cm square	8-inch square
	2.5 L	23 cm square	9-inch square
	3 L	30x20x5	12x8x2
	3.5 L	33x21x5	13x9x2
Cookie sheet		40x30	16x12
Jelly roll pan	2 L	40x25x2	15x10x¾
Loaf pan	1.5 L	20x10x7	8x4x3
	2 L	23x13x7	9x5x3
Round layer cake pan	1.2 L	20x4	8x1½
	1.5 L	23x4	9x1½
Pie Pan	750 mL	20x3	8x1¼
	1 L	23x3	9x1¼
Tube pan	2 L	20x7	8x3
	3 L	23x10	9x4
Spring form pan	2.5 L	23x6	9x3
	3 L	25x8	10x4
Baking dish	1 L		1 qt.
	1.5 L		1½ qt.
	2 L		2 qt.
	2.5 L		2½ qt
	3 L		3 qt.
	4 L		4 qt.
Custard cup	200 mL		6 fl. oz
Muffin pans	40 mL	4x2.5	1.5x1
	75 mL	5x3.5	2x1¼
	100 mL	7.5x3.5	3x1½
Mixing bowls	1 L		1 qt.
	2 L		2 qt.
	3 L		3 qt.

BREADS

MOTHER'S AFTERNOON TEA CAKES

Joan Dutfield

1/2 cup white sugar
1 1/2 cups flour
1/2 tsp salt
1/2 cup butter (not margarine)
2 tsp baking powder
1/2 cup currants
2 Tbsp or more milk
1 beaten egg

Sift dry ingredients and work in butter. Add currants. Beat milk with egg. Add wet to dry and mix lightly into a dough. Drop by large spoonfuls onto greased cookie sheet. Bake at 375°F for 12 to 15 minutes until lightly browned.

TEA BISCUITS

Angi Scarrow

1 1/3 cups flour
3 tsp baking powder
1/2 tsp salt
4 Tbsp shortening
3/4 cup plus 2 Tbsp milk

Mix dry ingredients with shortening. Slowly add milk until mixture forms a ball. Knead on a floured surface for 2 minutes. Cut into biscuits. Place on a cookie sheet or for soft sided biscuits, use a 9x9 inch pan. Bake at 450°F for 12 to 15 minutes.

BLANCHE SUTHERLAND'S FAMOUS BISCUITS

Marilyn Lemon

6 cups flour
1 cup white sugar
2 Tbsp salt
2 tsp baking soda
6 tsp baking powder
1 lb lard
Buttermilk to moisten

Mix dry ingredients well. Cut up lard and finger mix. Add buttermilk to moisten. Don't over work. Roll out to 1 1/2 inches high. Spread buttermilk over top. Cook at 350°F for 20 to 25 minutes.

Improvement begins with "I".

MILE HIGH BISCUITS

Lou Talbot
Barb Addis
Barbara Cooper-Jones

3 cups all purpose flour
4 1/2 tsp baking powder
3/4 tsp cream of tartar
3/4 tsp salt
3/4 cup shortening (margarine)
1 egg
3/4 cup milk
2 1/2 Tbsp sugar

Sift flour, baking powder, cream of tartar, salt and sugar together. Cut in shortening until mixture resembles coarse meal. Beat egg lightly; add milk. Add egg mixture to dry ingredients and mix. Knead lightly on floured board. Pat into circle about 1/2 inch thick. Cut into circles with glass or can. Place on cookie sheet and bake in middle or top rack of preheated 450°F oven.

Optional: Add 1/2 cup raisins and 1 teaspoon cinnamon or 1/2 cup grated cheddar cheese to dry ingredients for variation.

SWEET SCONES

Margaret Johnson

2 cups flour
1/2 tsp baking soda
2 tsp baking powder
1/2 tsp salt
3/4 cup white sugar
3 Tbsp butter
1 cup chopped dates
1/2 cup candied mixed fruit
1 egg, separated
2/3 cup sour milk
Brown sugar

Measure first 5 ingredients into bowl. Cut in the butter with a knife or pastry blender until mixture resembles fine cornmeal. Add dates and mixed fruit. Beat egg white stiffly and fold into sour milk. Add to the first mixture to make a batter. Drop from spoon onto pan. Brush egg yolk over the top of each scone and sprinkle with brown sugar. Bake at 400°F for 20 to 25 minutes.

GRANDMA LAWS SCONES

Lynn Charlotte Tolton, Flesherton

3 cups all purpose flour
2 heaping tsp baking powder
1/2 cup white sugar
3/4 cup shortening
1 cup raisins/currants
1 egg

Beat 1 egg into a cup and fill with milk (may have to add a little more milk). Make hole in centre of flour mixture, pour in milk. Mix until moist and turn out. Knead 3 or 4 times. Then roll out and cut. Bake at 400°F for 12 to 15 minutes.

MARION'S BRAN MUFFINS

Shirley Eccles, Holstein

2 well beaten eggs
1 cup white sugar
3/4 cup oil
2 cups milk
2 cups bread flour
1 cup bran
2 tsp baking powder
2 tsp baking soda
1 tsp salt

Mix all in a bowl, add cooked dates or raisins if desired. Put in muffin tins, about 2 dozen regular muffins. Bake at 350°F. These can be kept in refrigerator for up to 2 weeks and bake when desired.

BRAN MUFFINS

Dorothy Schultz

1/4 cup shortening
1/2 cup brown sugar
1/4 cup molasses
2 eggs (unbeaten)
1 cup milk
1 1/2 cups wheat bran
1 cup flour
1 1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 cup raisins

Cream shortening and sugar together. Add molasses and eggs. Beat well. Add milk and bran. Combine flour, baking powder, baking soda, salt. Add to liquid ingredients. Add raisins if desired. Mix well. Place in greased muffin tins. Bake in 400°F oven for 18 to 20 minutes. Makes 1 dozen large muffins.

BRAN MUFFINS

Sally Hyett, RR #4 Durham
Mary McKessock

1 cup sour cream
1 cup All Bran
2 beaten eggs
1 cup brown sugar
1/2 cup vegetable oil
Juice of 1 orange or 1/3 cup orange juice
1/2 cup raisins
1 1/2 cups flour
1/2 tsp salt
2 tsp baking powder
2 tsp baking soda
1 tsp cinnamon
1/2 tsp nutmeg

Mix sour cream and All Bran. Let sit for a few minutes to soften bran, then add eggs, sugar, oil, juice and raisins. Sift or whisk together dry ingredients and make a well in centre. Mix in creamed mixture just until moist. Pour into greased muffin tins or use muffin papers. Bake at 350°F for 15 to 20 minutes. Watch carefully after 15 minutes.

TROPICAL MUFFINS

Helen Wilton, RR #3 Durham

1/2 cup butter
3/4 cup white sugar
1 tsp vanilla
1 egg
1 1/2 cups flour
1/2 tsp baking powder
1 tsp baking soda
3/4 cup mashed ripe banana
3/4 cup crushed pineapple, drained

Mix butter and sugar together. Add eggs and vanilla. Mix dry ingredients and add to creamed mixture. Add banana and pineapple. Mix just until blended. Scoop into greased muffin tins. Bake at 375°F for 10 minutes and then at 350°F for 10 to 15 minutes until done.

RED RIVER MUFFINS

J. Studzinski, Dromore Women's Institute

Cook 3/4 cup of Red River cereal with 1/4 cup oil and 1 cup milk. Sift 1 1/3 cups of flour with 4 teaspoons baking powder and 1 teaspoon salt (1/2 teaspoon cinnamon and 1/4 teaspoon nutmeg if desired). Stir in 2/3 cup brown sugar and 2/3 cup raisins. Blend in the cooked cereal and 2 eggs, adding extra milk if too dry. Bake at 375°F for 20 minutes. Makes 12 hearty muffins.

APPLE CINNAMON STREUSEL MUFFINS

Donna Woods, Meaford

1 1/2 cups all purpose flour
3/4 cup sugar
1 Tbsp baking powder
1 tsp salt
3/4 cup butter or margarine
1 1/2 cups tart apples, diced (2 medium apples)
2 cups Bran Flakes cereal
3 tsp cinnamon, divided
2 eggs
1 cup milk
1/4 cup chopped walnuts
2 Tbsp sugar

Sift together flour, sugar, baking powder and salt. Cut in butter with pastry blender until mixture resembles coarse meal. Reserve 1/2 cup for topping. Add apple, cereal and 1 1/2 teaspoons of the cinnamon to dry ingredients. Combine eggs and milk. Add to apple mixture; stir lightly, just until moist (batter will be lumpy). Fill greased muffin tins about 3/4 full. Blend reserved crumb mixture with remaining cinnamon, walnuts and 2 tablespoons of sugar; sprinkle over batter in each cup. Bake at 400°F for 15 to 20 minutes or until golden. Remove from pan and cool on rack. Makes 12 muffins.

BRAN MUFFIN MIX

Nancy Davison, Owen Sound

1 cup 100% bran
1/2 cup Crisco oil
2 eggs
2 cups Bran Flakes
1 1/2 Tbsp baking soda
1 cup raisins
1 cup boiling water
1 1/2 cups white sugar
1 pt (19 oz) buttermilk
2 1/2 cups flour
1 Tbsp salt

Pour boiling water over 100% bran and let stand. Cream together Crisco oil, sugar and eggs. Add buttermilk and Bran Flakes. Sift together flour, baking soda, salt and add to mix. Add 100% bran and fold gently. Add raisins. Put mixture in fridge. Do not bake for 24 hours. Bake at 400°F for 15 to 20 minutes.

APPLE BRAN MUFFINS

Jean Robinson

1 cup sifted all purpose flour
1/4 cup white sugar
1 1/2 tsp baking powder
1/2 tsp salt
1/4 tsp cinnamon
2 cups whole bran cereal
1 cup milk
1 egg, well beaten
1/2 cup milk
2 Tbsp oil
1 cup peeled and coarsely grated apple
1 1/2 Tbsp sugar

Sift together the first 4 ingredients. Set aside. Soak bran cereal in 1 cup milk until moistened. Combine egg, 1/2 cup milk and oil. Add to moistened bran. Stir in grated apple. Fold in dry ingredients till just moistened. Spoon into prepared muffin pans. Mix together 1 1/2 tablespoons sugar and cinnamon. Sprinkle over muffins. Bake at 400°F for 15 to 20 minutes.

OATMEAL MUFFINS

Cheryl McComb, Owen Sound

1 cup rolled oats
1 cup hot water
1/2 cup chopped dates
2 eggs
1 cup brown sugar
3/4 tsp salt
1 tsp vanilla
1/2 cup corn/olive oil
1 cup flour
1 tsp baking powder
1/2 tsp baking soda

Pour boiling water over oats and dates. Leave until cool. Beat eggs, sugar, salt and vanilla. Add oil and mix. Add sifted dry ingredients and mix. Add first part to second part and mix together. Bake at 350°F for 15 minutes or until done. Makes 12 to 18 muffins.

BLUEBERRY OR RASPBERRY MUFFINS

Hilda Echlin, Dromore W.I.
Lorianne Campbell

1 3/4 cups all purpose flour
1/2 cup white sugar
3 tsp baking powder
1 cup milk
1/2 cup melted butter or margarine or salad oil
1 egg
1/2 tsp salt
1 cup frozen or fresh blueberries or raspberries

Stir together dry ingredients; add berries. Combine egg, milk and melted butter. Stir into flour mixture just to moisten. Do not beat. Fill muffin tins 2/3 full, greased with shortening. Bake for 20 minutes at 375°F. Makes 12 muffins. Great for breakfast or serve with cheese chunks and a hot drink in the field, "A Safety Break".

FRESH STRAWBERRY MUFFINS

Nadine Schwandt

3 cups all purpose flour
1 cup white sugar
2 tsp baking powder
1 tsp baking soda
1/4 tsp salt
1 (16 oz) container sour cream
1/2 cup milk
1/4 cup vegetable oil
2 eggs, beaten
1 tsp almond extract
1 cup chopped fresh or frozen strawberries

Preheat oven to 400°F. Grease 24 muffin cups. Combine flour, sugar, baking powder, baking soda and salt. Stir until blended. Add wet ingredients (sour cream, milk, vegetable oil, eggs and almond extract) to dry. Stir until just blended. Fold in strawberries. Spoon into muffin cups. Bake for 30 to 35 minutes until golden brown. Large batch, decrease by half for 12 muffins. Excellent with other berries or fruits (and combinations).

Years wrinkle the skin; but to give up enthusiasm wrinkles the soul.

CHOCOLATE CHIP CHEESECAKE MUFFINS *Kim Stewart*

Batter:
1 1/2 cups all purpose flour
1 cup white sugar
1 tsp baking soda
1/2 tsp salt
1 cup water
1/3 cup oil (Crisco)
1 tsp white vinegar
1 tsp vanilla
Filling:
8 oz cream cheese
1 egg
1/3 cup white sugar
Pinch salt
1 cup chocolate chips (semi-sweet)

Mix ingredients for batter. Mix ingredients for filling in separate bowl. Grease muffin tins. Pour 1/3 of batter into muffin tins. Add cream cheese mixture on top of batter. Finally, add the remaining batter to fill. Bake at 350°F for 25 minutes. Serve warm. Yields 12 muffins.

CHOCOLATE CHIP BANANA MUFFINS

Connie Krauter, RR #3 Elmwood

1/2 cup butter or margarine
1 tsp vanilla
3/4 cup sugar
2 eggs
2 cups flour
1 tsp salt
1 tsp baking soda
1 cup mashed bananas (about 3 medium bananas)
3/4 cup semi-sweet chocolate chips

Preheat oven to 350°F. In a large bowl, cream together first 3 ingredients until fluffy. Beat in eggs, one at a time. In a separate bowl, sift together next 3 ingredients. Add sifted dry ingredients alternately with mashed banana to creamed mixture. Fold in chocolate chips. Spoon batter into well greased muffin tins. Bake for 25 minutes or until firm.

BANANA MUFFINS

Eleanor Krauter

1 egg
1/3 cup vegetable oil
3/4 cup white sugar
3 large ripe bananas or 4 medium bananas
1/4 tsp salt
1 tsp baking soda
1 tsp baking powder
1 1/2 cups flour

Crush bananas and add first 3 ingredients. Mix flour, salt, baking soda and baking powder together. Combine with banana mixture. Bake at 375°F for 25 to 30 minutes.

CARROT MUFFINS

Jackie Ramsay

1 cup white sugar
2/3 cup cooking oil
2 eggs
1 1/2 cups flour
1 tsp vanilla
1 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1 cup grated carrots
1 can crushed pineapple (drained)

Beat eggs. Add sugar, oil and vanilla. Sift in dry ingredients, pineapple and grated carrots. Mix. Put batter in muffin tins. Bake at 350°F for 20 to 25 minutes. Makes about 18 muffins.

MORNING GLORY MUFFINS

Barbara Sackett

2 1/2 cups sugar
4 cups flour
4 tsp cinnamon
4 tsp baking soda
1 tsp salt
1 cup shredded coconut
1 cup raisins
4 cups shredded carrots
2 apples, shredded
1 cup pecans
6 eggs, lightly beaten
2 cups vegetable oil
1 tsp vanilla

Make the batter at night and bake in the morning for breakfast. Mix in a large bowl, sugar, flour, cinnamon, baking soda and salt. Add coconut, raisins, carrots, apples and pecans. Add eggs, vegetable oil and vanilla. Put batter in greased tins. Bake at 375°F for 20 minutes. Makes 16 to 20 muffins.

LEMON POPPY SEED MUFFINS

Joan Dutfield

2 lemons
1 1/4 cups white sugar
3 cups flour
3 tsp baking powder
1 tsp baking soda
1/2 tsp salt
3 Tbsp poppy seeds
1 egg
1 1/4 cups milk
1/4 cup melted butter

Grate peel from lemons. Mix 1/2 of peel with 2 tablespoons sugar. Squeeze juice from lemons. Measure 1/2 cup juice and stir in remaining peel. Combine dry ingredients and poppy seeds. Combine wet ingredients and add to dry. (Milk will curdle.) Spoon into greased muffin tins and sprinkle with lemon/sugar mixture. Bake at 375°F for 20 to 25 minutes. They freeze well!

MINCEMEAT MUFFINS

Janet Woodhouse, Meaford
Anna G. Lee

2 eggs
1 cup white sugar
3/4 cup oil
2 cups milk
1 cup All Bran
2 cups all purpose flour
1 tsp salt
3 tsp baking powder
1 1/2 tsp baking soda
1 cup mincemeat
1 cup raisins
1/4 cup molasses, optional

This mixture must sit in fridge and don't use the same day as mixing. Beat together first 3 ingredients. Add milk, bran and beat. Add dry ingredients, mincemeat and raisins. Bake at 350°F for 20 minutes. This recipe is delicious and moist.

RAISIN BEAN MUFFINS

Dorothy Milligan, RR #1 Hanover

1 cup raisins
3/4 cup boiling water
3 eggs
1/2 cup vegetable oil
1 1/2 cups white sugar
1 (14 oz) can Heinz maple pork and beans
1/2 cup applesauce
1/2 tsp salt
3 cups flour
1 tsp vanilla
1 tsp baking soda
1 tsp cinnamon
1 tsp baking powder
1 cup walnuts (cut fine)

Mix raisins with boiling water; stir and set aside. Beat eggs, oil, sugar, vanilla, beans and applesauce. Add flour and remaining ingredients including raisins and water. Mix well. Spoon batter into large muffin cups. Bake at 325°F for 20 to 25 minutes. Makes 24 muffins.

Life is like a ladder. Every
step we take is either up or down.

CHERRY BREAD

Marydale Scales, RR #3 Durham
Bessie Laurence
Norma Mason

1/4 cup shortening
1 cup lightly packed brown sugar
1 egg
2 cups all purpose flour
2 tsp baking powder
1/2 tsp salt
2/3 cup milk
1/3 cup syrup from red maraschino cherries
1/2 cup drained red maraschino cherries, quartered
1/2 cup chopped walnuts
Almond extract, optional

Cream shortening and brown sugar; add 1 beaten egg and beat well. Blend or sift together flour, baking powder and salt. Combine milk and cherry syrup. Add dry ingredients to creamed mixture alternately with milk mixture. Combine after each addition but do not beat. Carefully fold in red maraschino cherries, quartered, and walnuts. Pour into a greased 9x5 inch loaf pan. Let stand for 20 minutes. Bake in preheated 350°F oven for 55 to 65 minutes.

DATE NUT CHERRY LOAF

Gretta Anderson, Durham

Step 1:
1 cup dates, cut fine
1 cup boiling water
Step 2:
3/4 cup brown sugar
1/2 tsp salt
2 Tbsp butter
1 egg (beaten)
Step 3:
1 1/2 cups flour
1 tsp baking soda
1 tsp cream of tartar
1/2 cup chopped walnuts
1/2 cup candied cherries
1/2 cup candied pineapple

Step 1: Pour water over dates. Let stand for 10 minutes.

Step 2: Blend well and add to date mixture.

Step 3: Mix together.

Step 4: Stir into the date mixture and blend well. Pour into a well greased loaf pan, 9x5 inch. Bake for 3/4 to 1 hour at 350°F.

Be yourself; who else is better qualified?

ORANGE NUT LOAF

Joan Stanford, RR #1 Markdale

1 medium orange
1 cup raisins
2 Tbsp melted butter
1 tsp vanilla
1 well beaten egg
2 cups flour
1/4 tsp salt
1 tsp baking powder
1/2 tsp baking soda
1 cup sugar
1/2 cup chopped walnuts

Pour juice from orange into 8 ounce cup. Fill with boiling water. Remove white membrane from orange. Put peel through food chopper with raisin and nutmeats. Mix well with other ingredients. Place in a 5x9 inch loaf pan. Bake for 1 hour at 350°F.

LEMON LOAF (Poppy Seed)

Edythe Dixon, RR #3 Durham
Cheryl Smith

1/2 cup butter
1 cup white sugar
2 eggs (well beaten)
Rind of 1 lemon (grated)
1/2 tsp salt
1 1/2 cups pastry flour
1/2 cup sweet milk or sour cream
1 Tbsp poppy seeds, optional
Topping:
Juice of 1 lemon
1/3 cup white sugar

Preheat oven to 325°F. Mix in order given, adding optional poppy seeds if desired. Place in glass loaf pan and bake for 60 minutes or until toothpick comes out clean when inserted. Prick top of hot loaf and drizzle with the topping mixture.

DUTCH SPICE CAKE

Mans Cramer, RR #2 Durham

4 cups all purpose flour
1 1/2 cups white sugar
1 tsp baking powder
1 tsp baking soda
1 tsp salt
1 1/2 to 2 tsp ground ginger
1 1/2 tsp cinnamon
1 1/2 tsp ground cloves
2 tsp allspice
1 cup strong, cold instant coffee
3/4 cup corn syrup
2 large eggs, beaten lightly
3/4 cup raisins (soaked)

Mix all dry ingredients. Drain raisins, pat dry with paper towel, then mix in some of dry ingredients so raisins will not stick together. Add to dry ingredients. Add coffee, corn syrup and beaten eggs. Mix thoroughly with a strong wooden spoon, mixture will be quite "heavy". Ladle into 2 loaf pans (4 1/2x8 1/2 inches approximately). Bake at 325°F for 3/4 hour, then at 350°F for 15 minutes.

CINNAMON LOAF

Cheryl Smith, Quilt Committee

1/2 cup butter or margarine
1 cup white sugar
2 eggs
2 cups flour
1 tsp salt
1 tsp baking powder
1/2 tsp baking soda
2 tsp vanilla
1 cup sour milk (1 Tbsp vinegar in 1 cup milk to sour)
3 Tbsp brown sugar
1 Tbsp cinnamon

Cream butter and sugar. Add eggs. Mix in the remainder of ingredients. Put half the batter in a well greased loaf pan. Mix 3 tablespoons brown sugar and 1 tablespoon cinnamon together; sprinkle one half over batter. Add remaining batter and sprinkle the remainder of cinnamon mixture over batter. Run a knife criss-cross through the loaf. Bake for 1 hour at 350°F. Let cool for 5 minutes in pan, then turn out on a cooling rack. Will slice much better the next day. Enjoy!

BANANA BREAD

Nancy Davison, Owen Sound

1/2 cup margarine or butter
1 cup sugar
2 eggs
3 large ripe bananas
2 cups flour
1/2 tsp salt
3/4 tsp baking soda
3/4 tsp baking powder

Cream butter, sugar and eggs together. Add bananas (beaten). Add remaining ingredients. Mix and beat well. Bake in loaf pan at 350°F for 1 hour or until done.

PINEAPPLE LOAF

Fay Harrison, RR #4 Durham

1/2 cup butter
2 eggs
1/2 tsp salt
2 cups all purpose flour
2 tsp baking powder
2 cups white sugar
1 (540 mL) tin crushed pineapple
Optional:
1 cup chopped dates
1/2 cup maraschino cherries
1/2 cup chopped nuts

Cream butter and sugar then beat in eggs until fluffy. Add entire can of pineapple. Mix. Sift flour, salt and baking powder together and add to pineapple mixture. Add any combination of optional items as desired. Grease and flour 2 loaf pans. Bake at 350°F for approximately 1 hour. Let stand for 10 minutes. Remove from pan and cool.

CRANBERRY BREAD

Jo Thatcher

Step 1:
3 cups all purpose flour
3/4 cup sugar (I use 1/4 cup)
1 tsp baking soda
1 tsp baking powder
1 tsp salt
Step 2:
2 eggs, beaten
1/2 cup margarine, melted
3/4 cup milk
1/2 cup orange juice
Step 3:
1 1/4 cups chopped cranberries
1 to 2 Tbsp grated orange rind
3/4 cup chopped pecans

Step 1: Blend above ingredients together.

Step 2: Blend above ingredients together.

Step 3: Blend above ingredients together.

Add step 3 to step 1, then add step 2. Do not over mix. Pour into a greased or wax paper lined loaf pan. Preheat oven to 350°F. Bake for 60 minutes. This makes a great treat for an international plowing match meeting, served with chilled cranberry juice. Enjoy!

CRANBERRY BREAD

Mary Eccles

2 cups all purpose flour
1 cup white sugar
1 1/2 tsp baking powder
1/2 tsp baking soda
1/4 cup margarine
1 tsp salt
1 egg, beaten
1 tsp grated orange peel
3/4 cup orange juice
1 1/2 cups raisins
1 1/2 cups cranberries (fresh or frozen)

Sift dry ingredients together in large bowl. Cut in margarine until mixture is crumbly. Add egg, orange peel and juice all at once. Stir until mixture is evenly moist. Fold in raisins and cranberries. Bake at 350°F for 1 hour and 15 minutes or longer.

Those who complain about the way the ball bounces are usually the ones who dropped it.

ZUCCHINI BREAD

Bill Stewart, Owen Sound
Joyce Nuhn
Helen Willen
Jan Benn

3 large eggs
1 cup Crisco oil
2 tsp vanilla
2 cups white sugar
2 cups grated zucchini
1 cup raisins
3 cups all purpose flour
1 tsp salt
1 scant tsp baking soda
2 tsp baking powder
2 tsp cinnamon
1 cup walnuts, chopped

Beat eggs until frothy, add oil and vanilla. Add sugar, beat to mix. Sift flour, baking soda, baking powder, salt and cinnamon. Add rest of ingredients. Fold in raisins and nuts last. Pour into 2 loaf pans that have been lined with wax paper. Bake at 325°F for 1 hour and 15 minutes or until done.

HO BO BREAD

Bob Marshall

1 1/2 cups raisins
2 tsp baking soda
1 cup boiling water
1 egg
1/2 tsp salt
2 cups flour
1 cup white sugar
1/2 cup chopped walnuts or dates
2 Tbsp butter

Mix raisins, baking soda and hot water and let cool. Cream sugar, egg and butter. Add raisins. Add flour and nuts. Put in 4 well greased (14 oz) cans; fill half full. Bake at 350°F for 45 minutes. Slice, butter and serve.

CINNAMON ROLLS

Elizabeth Milligan
Irene McConnell

18 frozen dough buns
1/4 cup pecans or walnuts
1/2 small pkg butterscotch instant pudding
1/2 cup butter or margarine (melted)
3/4 cup brown sugar
1 tsp cinnamon
1/4 cup cherries, cut up

Grease an angel food cake pan. Place nuts and cherries on bottom of pan. Arrange frozen buns around pan. Sprinkle with pudding mix. Mix remaining ingredients with melted butter. Pour over buns. Cover pan with a damp towel. Let rise at room temperature overnight. Bake at 350°F for 30 minutes or until brown on top. Cool in pan for about 20 minutes. Turn out onto pan and serve.

BOSTON BROWN BREAD

Maribelle McCutcheon

Boil together for 5 minutes, 2 cups water and 2 1/2 cups raisins. Remove from heat and add 3 tablespoons butter. Let cool for about 15 minutes. Add 1 cup white sugar, 1 beaten egg, 1 teaspoon vanilla to raisins and butter. Sift together 2 3/4 cups flour, 2 teaspoons baking soda and 1/2 teaspoon salt. Add 1 (4 ounce) package glace cherries and 1 cup chopped walnuts to flour mixture. Mix together raisin mixture and flour mixture. Bake at 325°F for 1 1/4 hours in angel cake tin. Wrap in foil when cool and store in covered container. Let stand for a couple of days before serving.

SWISS BRAIDED BREAD

Jackie Hawken, Markdale

1 pkg yeast
1/4 cup warm water
4 oz sweet butter (softened to room temperature)
2 Tbsp sugar
2 eggs (lightly beaten)
2 tsp salt
1 cup scalded milk
5 cups flour (all purpose)
1 egg, beaten with 2 Tbsp heavy cream

Sprinkle yeast over warm water. Cover and let it stand in a warm place for about 7 to 8 minutes or until it bubbles and expands. Combine butter, sugar, 2 beaten eggs, salt and hot milk in large mixing bowl. When the milk is lukewarm, add the yeast mixture. Add the flour gradually, stirring after each addition. Turn dough onto a lightly floured board and knead for 8 to 10 minutes. Butter the sides and bottom of a large bowl and turn the dough in bowl until all sides are lightly greased. Cover and let rise until it doubles in bulk. Divide the dough into 8 equal parts and roll each part into a ball. Cover the dough balls with a towel and let them stand for 15 minutes, while buttering a large cookie sheet. Roll each ball into a long strip about 1 inch in diameter. Place 4 of the strips on the cookie sheet, join them together at one end by folding under and tucking in and then braid the strips just as you would hair. When the braiding is finished, join the strips at the other end. Repeat with the remaining 4 strips for the second loaf. Cover with towel and let stand until they double in bulk again, for about an hour. Brush with the egg and cream mixture and bake at 375°F for 35 minutes.

IRISH SODA BREAD

Tom O'Dwyer

2 cups self rising whole meal flour
2 cups self rising unbleached flour
1 tsp bicarbonate of soda
2 to 3 cups buttermilk

Preheat oven to 190°C (350°F). Grease a baking tray with melted butter or margarine. Sift the flours and bicarbonate of soda into a large mixing bowl. Use enough buttermilk to moisten the ingredients and form a soft dough. The amount of buttermilk required will depend on the strength of the flour. Turn the dough onto a floured surface and knead slightly until smooth. Press into a 20 cm round. Place round on a greased baking tray. Score a cross with a knife one third of the depth of the dough. Bake for 20 to 30 minutes or until the bread sounds hollow by tapping with fingers.

COLD WATER BREAD

Bernice Ellis-Whitney

10 cups flour
1 cup sugar
1/2 cup lard
1 Tbsp salt
1/2 cup lukewarm water
1 tsp sugar
1 pkg yeast
3 1/2 cups cold water

Start about 4 pm. Mix together with hands, flour, sugar, lard and salt. Soak yeast in lukewarm water and 1 teaspoon sugar. Let stand for 10 minutes. Add yeast mixture to flour and cold water. Mix well and knead. Put in a cool place to rise. About 7:30 to 8 pm, punch down and let rise again till 10:30 or 11 pm. Punch down again and shape into loaves or rolls into well greased pans. Let stand till morning. Bake at 400°F. A lovely way to start the day with the smell of baking breads.

Even if you're on the right track, you'll get run over if you just sit there.

APPLE DANISH

Fay Harrison, RR #4 Durham

Pastry:
3 cups all purpose flour
1/2 tsp salt
1 cup shortening
1 egg yolk
1/2 cup milk
Filling:
6 cups sliced peeled apples
1 1/2 cups sugar
1/4 cup melted butter
2 Tbsp flour
1 tsp ground cinnamon
Glaze:
1 egg white, lightly beaten
1/2 cup confectioners' sugar
2 to 3 tsp water

In mixing bowl, combine flour and salt; cut in shortening until mixture resembles coarse crumbs. Combine egg yolk and milk, add to flour. Stir just until dough clings together. Divide dough in half. On lightly floured surface, roll half of dough into 15x10 inch rectangle. Transfer to greased 15x10 inch baking pan. Set aside. In a bowl, toss filling ingredients, spoon over pastry in pan. Roll out remaining dough. Place over filling. Brush top with egg white. Bake at 375°F for 40 minutes or until golden brown. Cool on wire rack. Combine confectioners' sugar and enough water to make thin icing. Drizzle over warm pastry. Cut into squares. Serve warm or cold.

WEE GRANDMA HARRISON'S JOHNNY CAKE

Lydia Harrison, RR #4 Durham

1 cup white sugar
1 egg
1 1/4 cups sour milk
1 Tbsp lemon juice
1 tsp baking powder
1 1/4 cups all purpose flour
3/4 cup cornmeal
Pinch salt

Sour milk using 1 tablespoon lemon juice. Mix ingredients in order given. Pour into a greased 9x13 inch pan. Muffins could also be made. Bake at 375°F for 20 to 25 minutes until done. Serve warm with butter and/or maple syrup.

True friendship comes when silence
between two people is comfortable.

DINNER ROLLS

Sharon Vokes

3 1/2 cups all purpose flour
1 pkg active dry yeast
1 1/4 cups milk
1/4 cup sugar
1/4 cup shortening
1 tsp salt
1 egg

Mix together 1 1/2 cups flour and the yeast and set aside. Heat milk, sugar, shortening and salt in microwave until the shortening is almost melted. Add to flour mixture along with the egg. Beat with electric mixer for 1/2 minute on low speed and then for 3 minutes on high speed. Add remaining flour to make a soft dough. Form into ball and place in lightly greased bowl and let rise until double in size. Punch down and let rest for 10 minutes. Shape into rolls and place in greased pan. Let rise until double in size and bake in hot oven (400°F) for 10 to 12 minutes.

Hint: To speed up the rising process, place in microwave on low for a few minutes.

BARM BREAD 50% WHOLE WHEAT

Val Stimpson, Neustadt

3/4 cup barm
1 cup tepid water
2 Tbsp olive oil
2 1/4 cups white all purpose flour
2 cups whole wheat flour
1 1/2 tsp salt

Place ingredients in bread pan, pouring the barm in a long thin stream to oxygenate. Add remaining ingredients. Set bread maker for a 2 pound loaf, dough setting and allow to cycle through. Turn dough out of pan onto a floured board. Shape into a ball. Cover and let rise in a warm place about 40 minutes, until double in size. Place baking stone in center of oven and preheat oven to 350°F. When dough is doubled, place on baking stone and bake for approximately 40 minutes. Cool on rack.

You cannot do a kindness too soon, for you never know how soon it will be too late.

PANCAKES

Anna G. Lee, Durham

1 1/2 cups all purpose flour
1/2 cup whole wheat flour
1 1/2 tsp baking powder
1/2 tsp baking soda and salt
1 3/4 cups buttermilk
2 Tbsp butter or margarine
1 egg
1 Tbsp honey
1/2 tsp vanilla
1/2 cup mashed bananas

Combine both flours, baking powder, baking soda, salt in large bowl. Set aside. In medium bowl, whisk together buttermilk, butter, egg, honey and vanilla. Add wet ingredients to dry ingredients, fold in bananas. Bake on very hot grill.

POPOVERS

Carolyn Austin

1 cup milk
1 cup all purpose flour
1/2 tsp salt
2 large eggs
1 Tbsp salad oil

Pour milk into bowl. Add flour, salt and beat until smooth. Add eggs, oil and beat another minute. Ladle batter into generously buttered muffin tins till half full. Bake at 400°F for 40 minutes without opening door. Makes 12 popovers. This makes a great Yorkshire pudding.

HAM AND CHEESE MUFFINS OR BISCUITS

Winnifred Shaw

2 cups self rising flour
1 cup milk
1/2 cup mayonnaise
1/2 cup finely chopped ham or sausage
1/2 cup shredded cheddar cheese

Stir last 4 ingredients into flour mixture until moistened. Fill greased muffin tins 2/3 full. Bake at 425°F for 16 to 18 minutes.

The hardest thing to keep to ourselves is our opinion.

BREAKFAST LAGER LOAF

Marilyn Rivest

2 3/4 cups flour
4 tsp baking powder
1 Tbsp sugar
1/2 tsp salt
1/4 tsp dry mustard
1 cup shredded old cheese
1 bottle beer (uncap and allow to come to room temperature)
Topping:
1/4 cup shredded old cheddar cheese
1/2 Tbsp toasted sesame seeds

Mix first 5 dry ingredients. Add shredded cheese and toss. Pour in beer and stir just to combine. Spread in greased 8x4 inch loaf pan. Sprinkle with topping. Bake at 350°F for 45 to 50 minutes. Cool for a few minutes before serving with butter. Best warm or toasted when cold. Can reheat at 400°F for 10 to 15 minutes, wrapped in foil.

FRUIT BREAD IN BREAD MACHINE

Ina Alexander

1 cup plus 1 Tbsp water
2 Tbsp powdered milk
2 Tbsp butter or margarine, cut in 4 pieces
2 Tbsp white sugar
1 1/2 tsp salt
2 1/2 cups bread machine flour
2 1/2 tsp bread machine yeast
1 cup mixed fruit

Add ingredients to bread machine in order listed in recipe. Add fruit when add ingredient signal beeps. Select basic bread setting and regular crust.

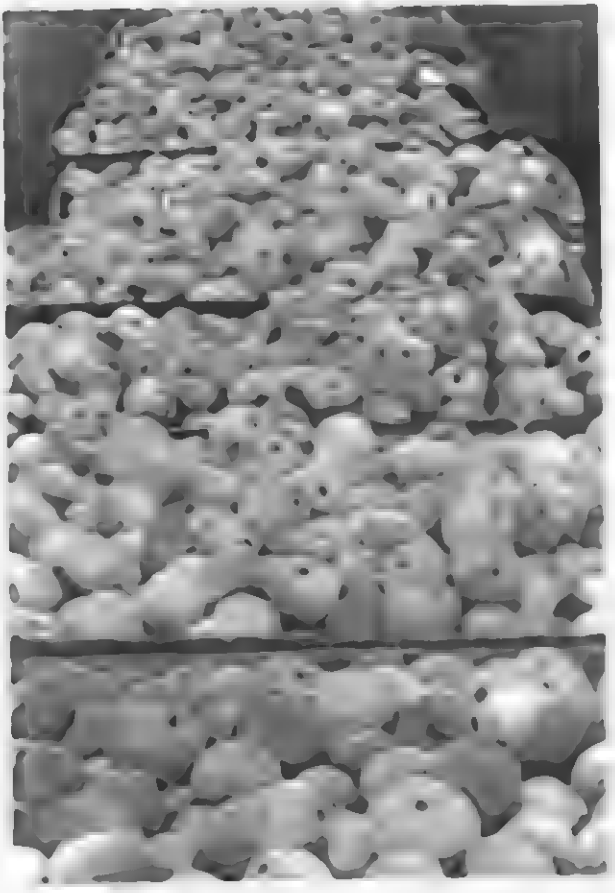
BREAD MAKER BRAN ROLLS

Mary Wilcox, Meaford

3/4 cup water
3/4 tsp salt
1/3 cup butter or margarine
1 egg
2 3/4 cups flour
1/3 cup bran
3 Tbsp sugar
1 tsp yeast

Measure all ingredients into pan and place on dough setting. Shape into approximately 20 rolls. Bake for 12 minutes at 350°F.

Desserts



APPLE HARVEST
Meaford

Photo By: Telf Wegg

BAKING TEMPERATURES AND TIMES

Food	Oven Temperature (°Fahrenheit)	Approximate Time Required for Baking (Minutes)
Cakes		
Butter, cupcake	350°	15 - 25
layer	350°	20 - 35
loaf	350°	45 - 60
Fruit	275°	120 -300
Angel	375°	30 - 45
Sponge	350°	30 - 45
Cookies		
Drop	350° - 375°	8 - 15
Meringue	250°	50 - 60 then turn off oven and cool
Rolled	350 - 375°	8 - 12
Squares	350 - 375°	20 - 35
Desserts		
Fruit Crisps	350° - 375°	35 - 45
Cheesecake	350°	45 - 60
Custard	350°	30 - 60
Pastry		
One crust pie (unbaked shell)	400° - 425°	30 - 40
Meringue on cooked filling in preheated shell	350° (or)425°	12 - 15 4 - 5
Shell only	450°	10 - 12
Two crust pie with uncooked filling	400° - 425°	45 - 55
Two crust pie with cooked filling	425° - 450°	30 - 45

INGREDIENT SUBSTITUTIONS

1 cup sifted **all-purpose flour** = 1 cup unsifted all-purpose flour minus 2 tbsp.
= 1¼ cups sifted cake and pastry flour
1 cup **sifted self-rising flour** = 1 cup sifted all-purpose flour plus 1½ tsp. baking powder and ½ tsp. salt
1 cup **granulated sugar** = 1 cup brown sugar, firmly packed
1 tbsp. **cornstarch** (for thickening) = 2 tbsp. flour
= 2 tsp. quick cooking tapioca
1 tsp. **baking powder** = ¼ tsp baking soda plus ¾ tsp. cream of tartar
1 tsp **double-acting baking powder** = 1½ tsp. phosphate baking powder or 2 tsp. tartrate baking powder
1 cup **butter** = 1 cup margarine (hard or brick-type)
= 1 cup shortening
1 cup **liquid honey** = 1¼ cups sugar plus ¼ cup liquid
1 cup **corn syrup** = 1 cup sugar plus ¼ cup liquid
1 cup **buttermilk** or **sour milk** = 1 tbsp. lemon juice or vinegar plus enough milk to make 1 cup (let stand 5 min)
1 cup **buttermilk** = 1 cup plain yogurt
1 cup **sour cream** = 1 cup plain yogurt
1 cup **milk** = ½ cup evaporated milk plus ½ cup water
1 cup **skim milk** = 3 tbsp. skim milk powder plus 1 cup water
1 cup **cream** = ¾ cup milk plus ¼ cup butter
1 ounce **chocolate** (1 square) = 3 tbsp. cocoa plus 1 tbsp. butter or shortening
1 package **active dry yeast** = 1 tbsp. active dry yeast
1 **whole egg** = 2 egg yolks
1 cup **meat stock** = 1 cup consomme or 1 bouillon cube dissolved in 1 cup hot water
1 cup **tomato juice** = ½ cup tomato sauce plus ½ cup water
1 cup **tomato sauce** = ½ cup tomato paste plus ½ cup water
1 cup **tomato ketchup** = 1 cup tomato sauce plus ½ cup sugar plus 2 tbsp. vinegar
1 clove **garlic** = ⅛ tsp. garlic powder
1 tsp. **dry mustard** = 1 tbsp. prepared mustard
1 small **onion** = 1 tbsp. dehydrated, minced onion
1 tbsp. **fresh herbs** (eg) parsley, oregano = 1 tsp. dried
Juice of 1 **lemon** = 3 to 4 tbsp. bottled lemon juice

DESSERTS

SELF-CRUSTING APPLE PIE

Nancy Davison, Owen Sound

5 apples, peeled and thinly sliced
1/2 cup sugar
3/4 cup flour
1 tsp vanilla
1/2 cup pecans or walnuts (optional)
1/2 cup sugar
1 egg, beaten
1/2 tsp cinnamon
6 Tbsp butter

Fill 9 inch buttered pie plate even to brim with apples. Mix 1/2 cup sugar with the cinnamon and sprinkle over the apples. Combine egg, next 1/2 cup sugar, flour, butter, vanilla and nuts. Spread mixture over apple slices. Bake in 350°F oven for 50 minutes or until lightly browned.

DUTCH APPLE PIE (Booklet Apples Agriculture Can. 1970)

Andrea Mann, Swinton Park

Pastry, enough for 9 inch pie
3 Tbsp butter, melted
5 cups sliced cooking apples
1/2 cup sugar
1 1/2 Tbsp cornstarch
1/4 tsp cinnamon
Topping:
1/2 cup flour
1/4 cup brown sugar
1/4 tsp cinnamon
1/4 cup butter

Line pie plate with pastry. Pour melted butter over apples and stir to coat slices in a large bowl. Mix sugar, cornstarch and cinnamon. Sprinkle 2 tablespoons of this mixture in bottom of pie shell. Add remainder to coated apples and put in shell.

Topping: Mix flour, brown sugar and cinnamon. Cut in butter until resembling coarse bread crumbs. Sprinkle over apples. Bake at 450°F for 10 minutes. Reduce to 350°F. Bake for 30 to 40 minutes more or until apples are tender.

You get what you expect from life - so expect the best.

APPLE PIE

Linda Hastie, Durham

1 (9 inch) uncooked pie shell
Apples
1 cup brown sugar
3 Tbsp butter
1/3 cup flour
2/3 cup cream
3/4 tsp cinnamon

Mix butter, sugar and flour into crumbs. Sprinkle half in the bottom of the shell. Peel and core the apples, cut them in thin pieces and arrange them on top of the crumbs. Mix half the remaining crumbs with the cream and pour the mixture over the apples. Mix the cinnamon with the rest of the crumbs and sprinkle over the top. Bake at 425°F for 10 minutes, then at 350°F for about 1/2 hour.

BUTTERSCOTCH APPLE PIE

Anne Wilton, Owen Sound

3 Tbsp butter, melted
1 cup brown sugar
1 cup hot water
6 cups sliced apples
1 tsp vanilla
1/4 cup flour
Baked pie shell

Melt butter; add flour, sugar and hot water. Cook until thick. Add apples. Cook until tender. Add vanilla. Put in baked pie shell. Cool. Serve with whipped cream.

APPLE PIE (World's Greatest)

Myrna Leuty, Meaford

6 or 7 tart apples, use a variety of apples, none that are over ripe
3/4 to 1 cup granulated sugar
2 Tbsp flour
1/2 to 1 tsp cinnamon
Dash each nutmeg and salt
Pastry for double crust 9 inch pie

Peel and slice apples. You will need 6 cups for a fat pie. Combine sugar, flour and spices. Mix with apples in a large bowl. Fill a 9 inch pie plate that's lined with pastry. Adjust top crust, adding vents. Bake in conventional oven at 400°F for 15 minutes, then reduce heat to 350°F for about 25 to 30 minutes. May need to fold a strip of foil around the rim of crust to prevent over browning.

GRANDMA'S SCHNITZ PIE
(Apple)

Durene Butchart, Meaford
Nancy Ottewell

Pastry for 1 crust 9 inch pie
5 to 7 apples, enough to fill shell
3/4 cup brown sugar
2 heaping Tbsp flour
2/3 cup sour cream
3/4 tsp cinnamon

Use your favourite pie crust. I like Cortland apples, they cook up well. Combine sugar, flour and sour cream. Beat until smooth. I add the cinnamon to this mixture. Peel and core the apples, cut them in schnitz (segments) about 1 inch thick on the round, outer side. Arrange them tightly fitting around outer edge. Fill in second row and repeat until the pie shell has been completely covered. Pour the cream mixture over the apples. Bake at 425°F for 10 minutes. Turn to 350°F and bake for 1/2 hour or until apples are soft.

Convection Oven: Rack 3 at 375°F for 50 minutes or until apples are soft.

GRANDMA ROBSON'S DUTCH APPLE PIE

Shirley Eccles, Holstein

Apples
1/2 cup white sugar
1/2 tsp cinnamon
Butter
1/2 cup brown sugar
2 Tbsp flour
1 cup cream
Unbaked pie shell

Peel and quarter apples and arrange in unbaked pie shell. Sprinkle with white sugar and cinnamon, dot with butter. Combine brown sugar, flour and cream. Pour over apples. Bake until apples are soft.

MY FAVORITE APPLE PIE
(The Best!)

Bette Lewin, Chatsworth

Double pastry shell
1/4 cup melted butter
1/2 cup brown sugar
1/2 cup chopped pecans
6 to 8 large apples
2 Tbsp flour
1/2 cup sugar, white
1/4 cup brown sugar
3/4 tsp cinnamon
1/4 tsp nutmeg
1/8 tsp ginger
1/8 tsp salt
1 Tbsp lemon juice
3 Tbsp butter or margarine

Roll out bottom shell. Fill with first 3 ingredients. Slice apples. Toss with next 8 ingredients. Put in shell. Dot with butter. Roll out top and cover, making slits. Pinch edges. Bake at 450°F for 10 minutes, then at 350°F for 40 to 45 minutes. Enjoy!

APPLE PIE

Shirley Torry, Durham

4 1/2 cups apples, peeled and sliced
1 cup white sugar
3/4 tsp cinnamon
1/3 cup brown sugar
3/4 cup flour
Dash salt
1/3 cup butter

Mix white sugar and cinnamon together and pour over apples, stirring to combine. Spread evenly in unbaked shell. Combine brown sugar, flour, salt and butter. Mix until crumbly and sprinkle over apples. Bake at 400°F for 10 minutes and then reduce heat to 350°F for 35 to 45 minutes.

DUTCH APPLE PIE

Carolyn Calbraith, Durham

1 unbaked pastry shell
5 to 8 baking apples
1/2 cup brown sugar
1/2 cup white sugar
2 Tbsp flour
1/4 cup cream or milk (optional)
2 Tbsp butter or margarine
Cinnamon

Line unbaked pie shell with your favourite apples (Granny Smith or Spy). Sprinkle brown and white sugar and flour mixture over apples. Dot with butter. Sprinkle with cinnamon and cream. Bake at 350°F for 1 hour. Dutch apple has no top.

WALNUT MAPLE PIE

Bessie Saunders

1 store bought or homemade pie crust
2 large egg whites
1 large egg
1 cup maple flavored syrup or pure maple syrup
1/2 cup firmly packed brown sugar
2 Tbsp all purpose flour
1 Tbsp butter or margarine, melted
1 1/2 tsp vanilla
1/2 cup chopped walnuts

Preheat oven to 400°F. Line a 9 inch pie plate with pastry. Line crust with foil and fill with dried beans. Bake for 15 minutes or until light brown. Remove foil and beans. Lower oven temperature to 350°F. In a large bowl, beat the egg whites and egg just until mixed. Add syrup, brown sugar and flour until smooth. Add walnuts. Pour into pie shell. Bake for 40 to 45 minutes or until a knife inserted in centre comes out clean. Cool for 1 hour. Makes 8 servings.

RICH CHOCOLATE PIE

Marg Walter, Owen Sound

1 (12 oz) pkg firm silken tofu
1 (12 oz) pkg soft silken tofu
1 (12 oz) pkg semi-sweet chocolate chips
4 Tbsp light corn syrup
1 (9 inch) chocolate cookie pie crust

Melt chocolate chips in microwave. Stir frequently to prevent burning. Stir in the corn syrup. Blend the tofu in a food processor or blender until smooth. Add the melted chocolate mixture to tofu and blend until creamy. Pour chocolate filling into pie crust. Chill for at least 6 hours before serving. Makes 8 servings. Excellent.

MILLION DOLLAR PIE

Carol Davenport, Owen Sound

1 (8 oz) pkg cream cheese
2 (19 oz) cans crushed pineapple, drained
2 1/2 cups powdered sugar
1 large Cool Whip
1/2 cup chopped pecans
2 baked pie shells
Oil pie crust:
4 cups flour
1 1/2 tsp salt
3 Tbsp sugar
1 1/4 cups vegetable oil
8 Tbsp ice water

Cream sugar, cream cheese until fluffy. Add pineapple and nuts and fold in Cool Whip. Pour into baked pie shell. Refrigerate. Will keep 2 or 3 days, provided you keep nibblers out.

Oil Pie Crust: Mix, divide into 4 parts. Roll each between waxed paper.

AMBROSIA PIE

Lydia Black, West Grey Police Services

Graham cracker pie crust
Whipping cream
Sweetened condensed milk
Del Monte very cherry fruit cocktail
Lemon juice

Whip 250 mL whip cream; set aside. Combine 1 can sweetened condensed milk with 1 large can Del Monte very cherry fruit cocktail and 1/3 cup lemon juice. Fold in whipped cream, pour into 9 inch graham cracker pie crust. Chill until set, approximately 1 to 2 hours.

WHITE CHOCOLATE RASPBERRY PIE

Carolyn Leith, Priceville

1 pie shell (baked)
Raspberry Layer:
1 (300 g) pkg frozen unsweetened raspberries (thawed)
1/4 cup (50 mL) granulated sugar
1 Tbsp (15 mL) cornstarch
Chocolate Layer:
1 envelope unflavoured gelatin
1/4 cup (50 mL) cold water
1/2 cup (125 mL) sour cream
3/4 cup (175 mL) white chocolate chips, melted
1/2 cup (125 mL) Nutri Whip whipped topping, whipped

Bake pie shell. Drain raspberries well, reserving 1/2 cup (125 mL) juice. In small saucepan, combine sugar and cornstarch. Stir in reserved juice. Cook and stir over medium heat until mixture thickens. Remove from heat and stir in raspberries. Spread in baked pie shell. Soften gelatin in water in small heatproof dish. Place dish in simmering water to dissolve gelatin. Melt chocolate chips in top of double boiler or heavy saucepan. Add dissolved gelatin and stir over low heat until mixture is smooth and creamy. Stir into sour cream. Cool slightly. Fold into whipped Nutri Whip. Spoon over raspberry mixture and chill until set. If desired, garnish with white chocolate curls and/or raspberries. Makes about 8 servings.

RASPBERRY PIE (Diabetic)

Helen Braithwaite, Lamlask W.I.

Pastry for 2 crust 9 inch pie
3 or 4 cups raspberries
3/4 cup Splenda granular
2 Tbsp cornstarch
Pinch salt
2 Tbsp butter
1 tsp cinnamon

Mix Splenda, cornstarch, salt and cinnamon. Spread 1/4 of it over bottom of pie shell. Fill the shell with raspberries, sprinkle the rest of the Splenda mixture over the fruit. Dot with butter and cover with the upper crust. Bake at 450°F for 15 minutes, then at 350°F for 30 minutes or until crust is nicely browned.

Trying to squash a rumor is
like trying to unring a bell

GINGER APPLE CRANBERRY PIE *Marg Walter, Owen Sound*

Shell:
1 1/4 cups flour
1/2 tsp salt
1 tsp sugar
6 Tbsp butter
1/4 cup shortening
2 to 3 Tbsp ice water
Filling:
4 to 5 Golden Delicious apples
1 cup cranberries
1/4 cup chopped crystallized ginger
1 Tbsp fresh lemon juice
3 Tbsp flour
1/4 tsp salt
3/4 cup sugar

Shell: Place in deep pie dish.

Filling: Stir all above ingredients together. Place in above shell. Heat oven to 400°F and bake for 30 to 40 minutes.

PEAR CRANBERRY PIE *Ruth Anne Robinson, Durham*

Double crust for 9 inch pie
Filling:
1/3 cup all purpose flour
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1 tsp grated lemon rind
1/2 tsp cinnamon
6 cups pears, peeled, cored and sliced (6 or about 3 lb)
1 cup fresh cranberries or frozen cranberries (thawed)
Glaze:
1 egg yolk
1 tsp water
1 Tbsp granulated sugar
Vanilla ice cream, optional

Roll out pastry and refrigerate while preparing filling. Preheat oven, including a drip or jelly roll pan on centre rack to 400°F. In large bowl, combine dry ingredients. Stir in pears and cranberries. Transfer filling to crust. Cover with top crust. Flute and trim edge. If desired, beat egg yolk and water. Brush over crust. Sprinkle 1 tablespoon sugar over top. Bake on hot pan for 10 minutes. Reduce temperature to 375°F. Bake for 1 hour 10 minutes or until fruit is tender and crust is golden. Cool on rack. Serve with ice cream, if desired. Good even with sugar reduced and without glaze.

Small things affect only small minds.

PEACH CRANBERRY APPLE PIE

Jack, Brenda and Shaun Westlake

Pastry for 1 double pie crust
3/4 cup granulated sugar
1/4 cup all purpose flour
1 tsp cinnamon
1/4 tsp nutmeg
4 cups peeled sliced apples
2 cups sliced peaches, fresh or canned (drained)
1 cup cranberries
1 Tbsp lemon juice
2 Tbsp butter

Roll out bottom crust and fit in 9 inch pie plate. Mix sugar, flour and spices. Combine sugar mixture with fruits and lemon juice. Mix well. Fill bottom crust with fruit mixture. Dot with butter. Place top pastry crust over filling. Seal and flute edge. Slash top crust for steam to escape. Place pie on a piece of aluminum foil to catch any drips. Bake on lower oven rack at 450°F for 15 minutes, then reduce temperature to 350°F and bake for 35 to 40 minutes longer or until fruit is tender and crust is golden.

MEXICAN DATE PIE

Greta Kennedy

2 eggs
1 cup white sugar
2 cups milk
Prepared pie shell, uncooked
1 lb dates, uncooked

Separate eggs and reserve whites. Beat yolks and sugar then beat in milk. Beat whites and mix in. Cut up raw dates. Put in pie shell. Pour mixture over top. Bake at 350°F until crust is brown and custard is set.

DATE PIE

Harriette Rooney, Durham

1/2 cup white sugar
2 heaping Tbsp cornstarch
2 egg yolks
1 cup chopped dates
2 cups milk
1 tsp vanilla
1/4 tsp salt
Baked pie shell

Mix sugar, cornstarch, salt, yolks, milk and dates. Cook in microwave until thickened. Add vanilla. Pour into pie shell. Top with meringue or whipped cream.

DONELDA'S RAISIN PIE

Linda Hastie, Durham

1 cup raisins
2/3 cup sugar
1 cup water
1 cup sour cream, cream or milk
Pinch salt
2 Tbsp cornstarch
2 separated eggs
1 cooked pie shell

Cook raisins and water and then add sugar when raisins are done. Mix cream, cornstarch and egg yolks and salt and add to boiling mixture. Cook until thick, either on the stove or in the microwave. Pour into cooked pie shell. Top with meringue and brown.

SOUR CREAM PIE

Verla Cramp-White, Meaford and St. Vincent Ag Society

1 baked 9 inch pie shell
2 eggs
1 cup white sugar
1 cup raisins
1 cup sour cream
1/4 tsp baking soda
1/4 tsp ground cloves
1/4 tsp allspice
1 Tbsp vinegar

For sour cream, use 1 cup whipping cream soured with 1 tablespoon vinegar. Soak raisins for 10 minutes. Beat egg yolks. Add sugar, sour cream, raisins, ground cloves and allspice. Cook, stirring constantly, over medium-high heat for 10 minutes. Remove from heat and stir in baking soda. Return to heat and cook for 5 more minutes until foam disappears. Let cool. Pour into prepared pie shell. Top with whipped egg whites to which 1/8 cup sugar is added. Brown in 350°F oven.

SOUR CREAM RHUBARB PIE

Kathryn McManus, Durham

Unbaked 9 inch pie shell
4 cups chopped fresh rhubarb
1 cup sour cream
1 1/2 cups white sugar
1/3 cup flour

Topping:
1/2 cup flour
1/2 cup brown sugar
1/4 cup butter

Put rhubarb in unbaked pie shell. Mix well together, sour cream, white sugar and 1/3 cup flour; pour over rhubarb. Crumb together topping ingredients and sprinkle over the pie. Bake for 15 minutes at 450°F; reduce heat to 350°F and bake for another 30 minutes or until rhubarb is cooked.

MOM'S RHUBARB CUSTARD PIE

Lynn Charlotte Tolton-Flesherton
Irva Murdock, RR #2 Priceville
Janet Moore, Southgate

2 1/2 cups diced rhubarb
2 eggs
1 cup white sugar
2 Tbsp flour
1 Tbsp butter
1 tsp almond flavour
Nutmeg or cinnamon (optional)

Mix together eggs, butter, flour and sugar. Add rhubarb. Pour into uncooked pie shell and cook for 15 minutes at 450°F then at 325°F for 35 to 40 minutes. Eggs may be separated and used for meringue.

FRESH STRAWBERRY PIE

Helen Wilton, Durham

2 cups fresh strawberries
1 cup white sugar
1 Tbsp cornstarch
1 single baked pie crust

Cut 1 cup cleaned, hulled berries into pie shell. Crush remaining berries. Place in saucepan with sugar and cornstarch. Cook on medium until thickened. Pour over berries in shell. Cool and serve with whipped cream.

STRAWBERRY ANGEL PIE

Dorothy Schultz, Chesley

3 egg whites
1 cup white sugar
1 tsp vanilla
1/4 tsp cream of tartar
Dash salt
1 (85 g) box strawberry jelly powder
1 1/4 cups boiling water
1 cup sliced strawberries
1 cup whipped cream

Beat egg whites until frothy, gradually add sugar. Beat until stiff peaks form. Add vanilla, cream of tartar and salt. Spoon into lightly greased deep 9 inch pie plate, swirling the sides up high. Bake at 275°F for 1 hour. Turn oven off and let dry with oven door closed at least 2 hours. Let cool. Dissolve jelly powder in boiling water. Let sit until consistency of unbeaten egg white. Fold in berries and whipped cream. Let sit until it mounds slightly. Pile into meringue crust. Chill for 4 to 6 hours or overnight. Garnish with more berries and cream if you wish.

PEACHES 'N' CREAM PIE

Tracy Davison, Meaford

3/4 cup all purpose flour
1 (3 oz) pkg cook and serve vanilla pudding mix
1/2 cup milk
1 egg
1 Tbsp baking powder
1 tsp salt
4 large fresh peaches (peeled and sliced)
1 (8 oz) pkg cream cheese, softened
1/2 cup sugar
Topping:
2 tsp sugar
1/4 tsp ground cinnamon

In mixing bowl, combine first 6 ingredients. Beat 2 minutes. Spread into greased 9 inch pie plate. Arrange peaches over batter to within 1/2 inch of edge. In small bowl, beat cream cheese and sugar; spoon over peaches. Combine sugar and cinnamon; sprinkle over top. Bake at 350°F for 30 minutes or until set. Serve warm. Serves 8.

PEACH PIE

Fay Harrison, Durham

6 to 8 fresh peaches
3/4 cup sour cream
1/2 cup white sugar
1/4 cup flour
1 uncooked pie shell

Slice peeled peaches into pie shell. Mix sour cream, sugar and flour. Pour over peaches. Bake for 10 minutes at 425°F. Bake for 20 minutes at 350°F. Last 5 minutes, sprinkle top with brown sugar.

BLUEBERRY BUTTER TARTS OR PIE

Renee Heeringa
Esther Kurt

12 tart shells or pie shell
1 egg, beaten
1/2 cup corn syrup
1 tsp lemon juice
3/4 tsp vanilla
1/3 cup brown sugar
1 Tbsp flour
3 Tbsp melted butter
1 1/2 cups blueberries

Preheat oven to 375°F. Whisk egg with syrup, lemon juice and vanilla. In another bowl, stir sugar with flour. Stir into egg mixture along with butter. Divide the blueberries equally among the tart shells. Pour in egg mixture, filling each shell to the top. Bake on the bottom rack until bubbly and top is a bit crusty, for 18 to 23 minutes. (Can be refrigerated for 2 days.)

BLUEBERRY OR ELDERBERRY PIE

Marie McRonald, Hanover

2 cups berries
1 1/4 cups water
1/4 cup white sugar
3 tsp cornstarch
3 tsp vinegar
1/4 tsp salt
1 cup applesauce

Bring water to a good boil. Add sugar; boil again. Add cornstarch to thicken. Add vinegar, salt and applesauce. Pour in uncooked pie crust, put on lattice top. Bake at 350°F for 30 minutes.

LEMON SPONGE PIE

Liz Harrison, Durham

3 Tbsp softened butter or margarine
1 1/4 cups sugar
4 eggs, separated
3 Tbsp flour
Dash salt
1 1/4 cups milk
Grated peel of 2 lemons (optional)
1/3 cup lemon juice
1 unbaked pie shell

Cream butter and sugar. Beat in yolks, flour, salt, milk, peel and juice. Beat egg whites stiff. Fold into milk mixture. Pour into pie shell. Bake at 375°F for 15 minutes, reduce to 300°F for 45 minutes.

LEMON CAKE PIE

Ann Wright, Meaford Ontario

1 cup white sugar
2 Tbsp flour
2 Tbsp butter
Yolks of 2 eggs
Grated rind and juice of 2 lemons
1 cup milk
Whites of 2 eggs, beaten stiff

Blend together first 5 ingredients. Add milk. Fold in egg whites last. Bake in 425°F oven until golden brown and set.

The best eraser in the world
is a good night's sleep.

BEST LEMON MERINGUE PIE

Renee Heeringa
Vera Krauter

1 (9 inch) baked pie shell
Filling:
1 1/4 cups sugar
6 Tbsp cornstarch
1/2 tsp salt
2 cups water
3 egg yolks, lightly beaten
3 Tbsp butter
1/2 cup lemon juice
1 Tbsp grated lemon rind
Meringue:
3 egg whites
1/4 tsp cream of tartar
6 Tbsp sugar

Filling: Combine sugar, cornstarch and salt in a heavy saucepan. Gradually stir in water. Over medium/high heat, bring to a boil, stirring. Reduce heat to medium/low and boil gently for 3 minutes. Remove from heat. Whisk a small amount of boiled mixture into egg yolks and then pour egg yolk mixture into saucepan and mix thoroughly. Cook over medium heat, stirring for 2 minutes (there should be no raw taste of starch or yolks). Remove from heat. Stir in butter, lemon juice and lemon rind. Let cool slightly for about 3 minutes. Pour into pie shell. Let cool while making meringue.

Meringue: Beat egg whites with cream of tartar until mixture holds peaks. Gradually add sugar, about 1 tablespoon at a time, beating constantly until it holds shiny peaks. Spread meringue over hot lemon mixture over to the crust to seal. Bake at 350°F for 12 to 15 minutes or until lightly browned.

Let cool thoroughly at room temperature (at least 2 hours). Do not refrigerate!

PRIZE PUMPKIN PIE

Leona Weppler, Clifford

2 Tbsp flour
1/2 tsp salt
1/2 tsp ginger
1/2 tsp mace
1/2 tsp nutmeg
1/2 tsp cinnamon
2 eggs, well beaten
1 1/2 cups pumpkin
1/2 cup brown sugar
1 cup scalded milk
1 (10 inch) unbaked pie shell

Scald milk on stove top. Mix all ingredients to milk. Stir well. Pour into unbaked pie shell. Bake in oven at 450°F for 10 minutes, then reduce heat to 325°F and bake for 30 to 40 minutes longer or until filling is firm.

Note: To check if pie is done, insert a knife into the center of the pie, if it comes out clean it is done. Let cool before serving. Cover with whipped cream (optional).

CHOCOLATE LIME SWIRL PIE

Marcie Pouw

30 chocolate wafers
3 Tbsp melted butter
1 (3 oz) pkg lime Jell-O
1/4 cup sugar
3/4 cup boiling water
10 drops green food colouring
1 tsp lemon rind, grated
1/4 cup lemon juice
1 cup Carnation evaporated milk

Crush chocolate wafers except 12. Mix crumbs with butter. Line pie plate with crumb mixture (save a few for the top of pie). Line sides of pie plate with 12 wafers. Dissolve Jell-O and sugar in boiling water. Add food colouring, lemon rind and 2 tablespoons lemon juice. Chill until slightly thickened. Chill Carnation milk until soft ice crystals appear around edges. Whip until stiff. Add 2 tablespoons lemon juice and whip until very stiff. Whip Jell-O slightly and then combine Jell-O with whipped Carnation. Put Jell-O/Carnation mixture in shell; sprinkle with crumbs. Let set.

ICE CREAM PUMPKIN PIE

Bessie Green, Dundalk

1 baked pie shell
1 envelope unflavoured gelatin
2/3 cup brown sugar (packed)
1/2 tsp salt
1/2 tsp cinnamon
1/4 tsp ginger
3/4 cup water

Bring all of these ingredients to a boil. Remove from heat and add by spoonful, 2 cups of vanilla ice cream, 1 cup canned pumpkin. Pour into pie shell. Let set before serving.

IMPOSSIBLE PUMPKIN PIE

Lynn Charlotte Tolton-Flesherton

3/4 cup white sugar
1/2 cup Bisquick
2 Tbsp margarine
1 (13 oz) can evaporated milk
2 eggs
1 (16 oz) can pumpkin
1 tsp pumpkin pie spice
2 tsp vanilla

Grease pie plate. Beat ingredients until smooth in blender. Pour into large pie plate. Bake at 350°F for 50 to 55 minutes.

PECAN PUMPKIN PIE

Durene Butchart, Meaford

3 eggs, slightly beaten
1 cup pumpkin
1 cup sugar (see directions)
1/2 cup corn syrup
1 tsp vanilla
1/2 tsp cinnamon
1/4 tsp salt
1 (9 inch) unbaked pie shell
1 cup pecan pieces

Mix first 7 ingredients in given order. If you use light corn syrup, use brown sugar. If you use dark corn syrup, use white sugar. Pour filling into unbaked pie shell. Top with pecan pieces. Bake for 40 minutes at 350°F.

Convection Oven: Rack 1-3-5 at 325°F, single rack 3.

MICROWAVE COCONUT CREAM PIE

Verla Cramp-White, Meaford and St. Vincent Ag Society

3 cups milk
4 Tbsp cornstarch
1/2 cup white sugar
3 egg yolks
1 cup coconut
1 tsp vanilla
1 (9 inch) baked pie shell

Mix all ingredients in large glass bowl, except vanilla. Microwave on high for approximately 10 minutes, stirring every 2 minutes, until thickened. Remove from microwave. Add vanilla. Let cool. Pour into 9 inch baked pie shell. Beat 3 egg whites and add 1/8 cup sugar until stiff. Cover pie with whipped egg whites and brown in 350°F oven.

IMPOSSIBLE PIE

Susie Wilson, Durham

4 eggs
2 cups milk
1 cup sugar
1 cup coconut
1 cup margarine
1/2 cup flour
1 tsp vanilla
Pinch nutmeg

Mix altogether. Pour into a buttered 10 inch pie plate. Bake at 350°F for 1 hour or until centre is firm.

Anger is merely the energy of weakness.

ROCKY ROAD ICE CREAM SHOP PIE

Marie Renton, Holstein, Ontario

1 1/2 cups cold milk or half and half cream
1 (106 g) pkg chocolate instant pudding
3 1/2 cups thawed Cool Whip
1/2 cup semi-sweet chocolate chips
1/2 to 1 cup miniature marshmallows
1/2 cup chopped nuts (your choice)
1 prepared chocolate wafer pie crust or graham wafer

Pour milk in large bowl. Add pudding mix. Beat until well blended. Let stand for 5 minutes till slightly thickened. Fold in Cool Whip, nuts, chocolate chips and marshmallows. Pour in pie crust. Freeze until firm, about 6 hours or overnight.

COCONUT TARTS

Joanne Hawken, Markdale

2 Tbsp butter
1 cup white sugar
2 eggs, well beaten
Few grains salt
1 1/2 cups desiccated coconut
Raspberry or strawberry jam
12 tart shells

Mix all ingredients well together. Place a little spoonful of the raspberry or strawberry jam in the bottom of the tart shells, then add topping mixture on top of the jam. Bake at 375°F until brown.

JUICY BUTTER TARTS

Marj Vokes, Owen Sound

2/3 cup brown sugar
1 cup corn syrup
1/4 cup butter
2 well beaten eggs
1/2 Tbsp salt
2 Tbsp vanilla

Melt first 3 ingredients over low heat. Remove from heat and let cool well. Add eggs, salt and vanilla. Beat well. Put in few nuts and few raisins in your unbaked tart shells. Pour on syrup. Bake at 375°F till good and brown.

What we call "sin" in others, is "experience" in us.

NEVER FAIL MERINGUE

Carol Davenport, Owen Sound

1 Tbsp cornstarch
1/2 cup boiling water
6 Tbsp sugar
Pinch salt
2 Tbsp cold water
3 egg whites
1 tsp vanilla

Blend cornstarch and cold water in a saucepan; add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With electric beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff, but not too dry. Turn mixer to low speed. Add salt and vanilla. Gradually beat in cold cornstarch mixture. Turn mixer again to high speed and beat well. Spread meringue over cooled pie filling. Bake at 350°F for about 10 minutes. This meringue cuts beautifully and never gets sticky.

CHEATER'S PASTRY

Margaret Krauter
Chair Lifestyles Committee IPM 2004

1 lb lard
1 cup boiling water
4 cups flour
2 tsp salt
2 tsp baking powder

Pour boiling water over lard, stir until melted. Add flour, baking powder and salt. Let cool until firm. Use as desired.

PIE DOUGH

Linda Hastie, Durham

1 1/2 cups all purpose flour
Pinch salt
1 to 2 tsp sugar
1/2 cup oil
Milk

Mix together flour, salt and sugar. Using a 1 cup measure device, pour oil and then add enough milk to the 2/3 cup line. Stir together. Mix both parts together and press into a pie plate. Do not roll. Enough for 1 single pie crust.

The more love speaks softly, the more it is heard.

NEVER FAIL FLAKY PASTRY

Helen Wilton, Durham

4 cups all purpose flour
1 tsp salt
1 lb Crisco shortening (cold)
1 egg, separated
1 cup cold water
1 Tbsp vinegar

Measure unsifted flour, stir in salt. Cut in shortening with pastry blender until oatmeal size pieces. Combine egg yolk, vinegar and water. Pour into well made in flour mixture. Mix with fork. Beat egg white until stiff. Fold into dough. Shape into 2 oblongs. Turn dough onto waxed paper coated with flour. Cut each in 2 to make pie sized portions. Wrap well and freeze or chill before using. Thaw 20 seconds in microwave to soften frozen portions.

PASTRY

Shannon Martin

6 cups all purpose flour
1 tsp salt
1 1/2 Tbsp white sugar
1/4 tsp baking soda
2 cups pure lard
2 eggs
4 tsp lemon juice
1/2 cup ice cold water

Sift together first 4 ingredients. Cut in lard until consistency of small peas. Beat eggs, lemon juice and cold water. Knead into a ball.

PIE PASTRY

Bernice Sims

5 1/2 cups flour
1 tsp baking powder
1 tsp salt
2 Tbsp brown sugar
1 lb shortening
1 egg
1 Tbsp vinegar

Mix together first 5 ingredients. Combine egg and vinegar; fill to 3/4 of a cup full with water. Whip with beater till frothy. Use all liquid. Brush egg white on uncooked pie shell (keeps it hard).

BOSTON CREAM CAKE

Marg Willis, Markdale

White cake mix (small one in paper package)
1 large vanilla instant pudding
1 large cream cheese
1 large tin crushed pineapple, drained
2 pkg Dream Whip

Prepare cake in 9x13 inch pan. Make pudding and add cream cheese. Put on top of cake. Put drained pineapple on top of this. Make Dream Whip and put on top of pineapple. Cover with Saran and refrigerate.

UGLY DUCKLING CAKE

Helen Becker, Cookbook Committee

1 pkg yellow cake mix
1 pkg lemon instant pudding
1 (16 oz) can fruit cocktail including syrup
1 cup Baker's coconut
4 eggs
1/4 cup oil
1/2 cup brown sugar
1/2 cup chopped nuts
Icing:
1/2 cup butter
1/2 cup sugar
1 1/2 cups coconut
1/2 cup milk

Blend all ingredients, except brown sugar and nuts. Place mixture in 9x13 inch pan and drizzle nuts and brown sugar on top. Bake at 325°F for 45 minutes. Boil icing for 2 minutes. Pour over warm cake.

CRAZY CAKE

Wilma Boyd

1 1/3 cups flour
1 cup white sugar
1/3 tsp salt
1 tsp baking soda
3 Tbsp Nestle Quik, heaping
1 tsp vanilla
1 Tbsp vinegar
6 Tbsp oil
1 cup cold water
Creamy Fudge Icing:
2 Tbsp Crisco shortening (soft)
1/4 cup cocoa
1/4 tsp salt
1 tsp vanilla
3 Tbsp milk
1 3/4 cups icing sugar

Stir dry ingredients very well. Make 3 holes. Put in vanilla, vinegar and oil in each hole. Pour cold water over all. Stir until just blended (not too long). Bake for 45 minutes in a 350°F oven.

Creamy Fudge Icing: Add sugar and milk alternately, mixing until smooth.

GOLDEN POUND CAKE

Mans Cramer, RR #2 Durham

4 to 5 eggs
Butter
Sugar
All purpose flour
1 tsp salt
1 1/2 tsp baking powder
1/2 tsp vanilla or almond extract

Weigh eggs. Write down weight and measure exactly same amount of butter (sweet). Soften butter and mix in sugar with hand mixer. Beat in eggs, one at a time. Mix flour, baking soda and salt. Fold dry ingredients into the butter-sugar and egg mixture and add vanilla or almond extract. Mix gently, then ladle into 1 large or 2 small loaf pans, lined with greased wax paper. Bake at 350°F for approximately 1 hour.

BISCUIT CAKE

Jill Degen, Georgian Quilter's Guild

1/2 lb butter
1/2 lb sugar
3 eggs
5 Tbsp chocolate powder
1 lb Rich tea biscuits (or Marie/Maria biscuits)
1 tsp vanilla
1 Tbsp sherry
1 Tbsp icing sugar

Crush biscuits (placed in greaseproof paper) with a rolling pin; melt butter. Put sugar and biscuits in bowl, getting rid of any large pieces so mixture is smooth. Add chocolate powder, melted butter, eggs and sherry; work well together by hand. Spread mixture onto a flat tin greased with butter and let stand for 24 hours (in fridge). Sprinkle with icing sugar and cut into smallish pieces.

DUMP CAKE

Ashley Brown, Hanover

1 (19 oz) can crushed pineapple, drained
1 Duncan Hines white cake mix, dry
1/2 cup walnuts
1 can cherry pie filling
1/4 cup butter, cut in small pieces

Spread pineapple evenly in 2 (9 inch) round pans. Spread cherry pie filling over pineapple. Put dry cake mix on cherries. Dot with butter. Sprinkle with nuts. Bake at 325°F for 1 to 1 1/2 hours (until lightly brown). You will have 2 cakes. Try using 2 square 9 inch pans.

TOMATO SOUP CAKE

Myrna Clarke, Durham

1/3 cup shortening or butter
1 cup white sugar
1 can cream tomato soup
1 tsp baking soda
1 1/2 cups flour
1 tsp cinnamon
1/2 tsp cloves
1 cup raisins

Cream sugar and shortening. Dissolve baking soda in soup and add to mixture. Add flour sifted with spices. Add raisins. Mix thoroughly and bake for 1 hour in 350°F oven. This cake may be converted into a delicious fruit cake by adding peel, nuts and currants.

CHOCOLATE MOUSSE CAKE

Donna Earl, Meaford

1/3 cup butter or margarine
1 1/3 cups Oreo baking crumbs
1/4 cup granulated sugar
350 g semi-sweet or bittersweet chocolate chips
500 mL whipping cream
1/2 pkg chocolate wafer cookies

Melt butter. Stir in with crumbs and sugar. Press into the bottom and sides of an 8 or 9 inch springform pan. Bake at 375°F for 8 minutes. Cool before filling.

Heat chocolate and 2/3 cup of the cream in a microwave safe bowl on high for 1 to 1 1/2 minutes or until cream is steaming and chocolate is shiny. Let stand for 1 to 2 minutes. Stir until smooth. Beat the remaining cream in a medium bowl with an electric mixer until soft peaks form. Add about 1/2 cup of the whipped cream to the cooled chocolate mixture and stir until blended. With a rubber spatula, gently but firmly fold chocolate mixture into remaining whipped cream until no white streaks remain. Pour about 1 cup chocolate mousse into the baked cookie crumb crust. Arrange 9 to 10 cookies on top. Repeat layers twice and then spread remaining mousse over top. Cover pan and refrigerate at least 12 hours until cookies soften and the cake is firm enough to slice. Cake may be wrapped and frozen up to 2 weeks. (Transfer to refrigerator 4 hours to soften before serving.) To serve, place pan on a serving plate. Run a thin knife around edge of cake before removing pan sides. Top each with a spoonful of whipped cream and sprinkle with shaved chocolate.

CHOCOLATE ZUCCHINI CAKE

Adele Schmidt, Hanover, Lamlash W.I.

1/2 cup white sugar
1 cup brown sugar
1/2 cup butter
1/2 cup oil
3 eggs, beaten
1 tsp vanilla
1/2 cup buttermilk
2 1/2 cups flour
2 tsp baking soda
4 Tbsp cocoa
1/2 tsp cinnamon
1/4 tsp allspice
3 cups grated raw zucchini
1/2 cup chocolate chips, if desired

Using a large bowl, cream together sugars, butter and oil. Beat in eggs, vanilla and buttermilk. Sift dry ingredients together and add to batter. Have grated zucchini ready to add last. Pour into greased and floured 9x13 inch pan. Sprinkle top with chocolate chips if you wish. Bake at 325°F for 45 minutes. When cool, cut into squares and serve with whipped cream or ice cream.

CHOCOLATE OATMEAL CAKE

Kaye Thompson
Jennifer Brown

1 cup oatmeal
1 cup boiling water
1/2 cup margarine
1 1/2 cups brown sugar
2 eggs
1 cup flour
1 tsp baking soda
1 tsp baking powder
1/2 tsp salt
4 tsp cocoa (optional)
1 tsp vanilla
1 tsp cinnamon (optional)
1/2 tsp nutmeg (optional)
Raisins (optional)
Nuts (optional)

Mix oatmeal and boiling water and set aside. Cream margarine, sugar and eggs. Add cooled oatmeal mixture. Sift baking soda, baking powder, flour, salt and optional cocoa or spices together and add to oatmeal mixture. Add vanilla and optional raisins and nuts and mix. Bake in 8x8 inch pan at 350°F for 25 minutes or until done. You can ice with brown sugar icing.

SADIE'S CAKE

Helen Becker

1 cup rolled oats
1 cup chopped dates or raisins
1 1/2 cups boiling water
1 cup white sugar
1 cup brown sugar
2 eggs
1 cup oil
1 tsp vanilla
1 tsp cinnamon
1 tsp baking soda in 1/4 cup hot water
1 1/2 tsp baking powder
1/2 tsp salt
1 1/2 cups flour

Mix first 3 ingredients and let stand for 15 minutes. Blend in remaining ingredients and place in a 9x13 inch pan. Top with a mixture of 1/2 cup brown sugar, 1/2 cup chocolate chips and 1/2 cup pecans or slivered almonds. Bake for 30 to 35 minutes at 325°F.

GRANDMA SCHNEIDER'S CRAZY CHOCOLATE CAKE

Marcia McGilveary, Chesley

3 cups flour
2 cups white sugar
6 Tbsp cocoa
2 tsp baking soda
1 tsp salt
3/4 cup oil
2 Tbsp vinegar
2 tsp vanilla
2 cups water

Sift flour, white sugar, cocoa, baking soda and salt. Add remaining ingredients. Beat together until smooth. Turn into greased pan or pans. Bake at 350°F for 25 to 30 minutes.

FEATHERY FUDGE CAKE

Leona Stubbings, Markdale

2/3 cup soft butter or margarine
1 3/4 cups sugar (1/2 brown, 1/2 white)
2 eggs
1 tsp vanilla
1 1/4 cups ice water
2 1/2 cups sifted cake or pastry flour
1 1/4 tsp baking soda
1/2 tsp salt
2 1/2 (1 oz) squares unsweetened chocolate (melted)

Cream together butter, sugar, eggs and vanilla until fluffy. Blend in chocolate. Sift flour, baking soda and salt. Add to creamed mixture with ice water. Beat after each addition. Bake in 2 round 9x1 1/2 inch pans in 350°F oven for 30 to 35 minutes.

SAUERKRAUT CHOCOLATE CAKE

Durene Butchart, Meaford

2/3 cup butter
1 1/2 cups white sugar
3 eggs
1 tsp vanilla
1 cup water
2/3 cup (drained) sauerkraut
2 1/4 cups all purpose flour
1/2 cup cocoa
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
Feather Icing:
2 egg whites
3/4 cup sugar
1/3 cup corn syrup
2 Tbsp water
1/4 tsp cream of tartar
1/4 tsp salt
1 tsp vanilla

Blend butter and sugar. Beat in eggs, one at a time. Alternately add water with dry ingredients. Stir in sauerkraut and vanilla. Pour batter into 2 greased layer cake pans. Bake at 350°F for 30 minutes. Convection oven at 325°F for 30 minutes on rack 2. Can be made also in 9x13 inch pan. Delicious and does not have taste of sauerkraut.

Feather Icing: Put everything but vanilla in top of a double boiler with fast boiling water below. Beat immediately with electric mixer. Mix until it stand in stiff peaks. Remove from heat. Add vanilla. Beat for easy spreading. Put icing between layers. Icing is then put on sides and top. Delicious!

CHOCO-NANA PEANUT CAKE

Sharon Vokes, Treasurer IPM 2002

Cake:
1/3 cup oil
2 squares semi-sweet chocolate
3/4 cup water
1/2 cup mashed bananas
1 cup white sugar
1 egg
1 1/4 cups flour
1/2 tsp salt
1/2 tsp baking soda
1 tsp vanilla
Glaze:
2 squares semi-sweet chocolate
1/3 cup peanut butter
Chopped peanuts, if desired

Cake: Heat oil and chocolate in 8 inch square cake pan in 350°F oven for about 5 minutes. Add water, bananas, sugar, egg, flour, salt, baking soda and vanilla. Beat with fork until smooth and creamy. Spread evenly in pan. Bake at 350°F for 40 to 45 minutes. Cool.

Glaze: Melt chocolate and peanut butter over hot water; blend until smooth. Spread evenly over cooled cake. Garnish with chopped peanuts, if desired.

BANANA CHIP COCONUT CAKE

Edith Marshall, Durham

1 cup butter, softened
1 3/4 cups white sugar
2 eggs
1 cup mashed ripe banana
1 cup milk
3 cups all purpose flour
2 tsp baking powder
2 tsp baking soda
1/2 cup chocolate chips
1/2 cup shredded coconut
Topping:
1/4 cup chips
1/4 cup coconut

Preheat oven to 350°F (for 45 to 50 minutes). Cream together sugar, eggs and butter till light and fluffy. Add bananas and milk. Blend well, add flour, baking powder and baking soda and blend well. Add chips to batter. Spoon into greased 13x9 inch pan. Sprinkle chips and coconut over batter and bake. Cool and cut into squares.

Talking is sharing, but listening is caring.

BANANA CAKE

Evelyn Collins, RR #4 Durham

2 cups flour
1 1/2 tsp baking powder
1 tsp baking soda
1/2 tsp salt
2 eggs
1/2 cup buttermilk or sour milk

Frosting:
1 (8 oz) pkg cream cheese
2 Tbsp butter
3 cups icing sugar
2 tsp vanilla

Combine dry ingredients. Mash bananas, add butter, sugar, 1/4 cup milk. Add dry ingredients to banana mixture. Mix at low speed for 2 minutes. Add eggs, vanilla and 1/4 cup milk. Beat 1 minute. Bake at 350°F in bundt pan for 45 minutes. Or in 2 (8 or 9 inch) pans for 35 to 40 minutes.

Frosting: Combine and spread on cooled cake.

BANANA CAKE

Meryl Lee, Durham

1 cup white sugar
1/2 cup butter
2 eggs, beaten
2 medium bananas, mashed
1/2 cup sour milk
1 tsp baking soda
1 tsp vanilla
1 3/4 cups cake flour
2 tsp baking powder
1/2 tsp salt

Cream sugar and butter. Add beaten eggs and mashed bananas. Stir until well blended. Add vanilla. Add 1 teaspoon baking soda to milk to sour. Sift flour, baking powder and salt together. Add 1/2 sour milk and 1/2 flour to butter mixture. Mix lightly. Add remaining sour milk and flour. Bake in 350°F oven in greased jelly cake pans for 30 minutes. Use any desired filling and icing.

DATE CAKE

Bernice Sims

1 1/2 cups brown sugar
1/2 cup butter
1 1/4 cups flour
1 1/2 cups rolled oats
1/2 tsp baking soda
1 1/2 cups dates
3/4 cup water
1 Tbsp butter
1 Tbsp lemon juice
1/2 cup coconut

Mix together the first 5 ingredients. Cook the dates and water until soft; add the butter and lemon juice. Put 1/2 dry mixture in 8x8 inch pan. Add the dates. Add the coconut to the rest of dry mixture and place on top. Bake at 350°F for 30 minutes.

QUEEN ELIZABETH CAKE

Jean Harrison

1 cup boiling water
1 cup dates
1 tsp baking soda
1/4 cup shortening
1 cup white sugar
1 egg
1/2 cup walnuts
1 1/2 cups flour
1 tsp baking powder
Pinch salt

Pour boiling water over dates and baking soda. Let cool. Cream together shortening, sugar and egg. Add date mixture and walnuts. Add the flour, baking powder and salt. Mix altogether. Pour into greased pan. Bake for 1 hour at 300°F. Take out when done. Make a topping of 3 tablespoons butter, 5 tablespoons brown sugar and 2 tablespoons cream or milk. Pour over cake. Put back in oven till it browns.

GRACE CAMERON'S CAKE

Ruth Anne Robinson, Durham

1/2 cup creamed butter
1 cup brown sugar
1 1/2 cups flour
1 tsp baking soda
1 cup chopped dates
A few walnuts, chopped
Pinch salt
Dash nutmeg
1 cup sour milk
1 egg, beaten

To creamed butter, add sugar, flour, baking soda, salt and nutmeg. Mix well. Add milk, eggs, nuts and dates. Bake in 8x8 inch pan at 350°F for 30 minutes. Serve with fruit or ice with favourite icing.

OATMEAL CAKE

Myrtle Timmins, Durham

1/2 cup butter
1 cup oatmeal
1 cup boiling water
1 cup brown sugar
2 eggs
1 cup flour
1 tsp baking powder
1 tsp cinnamon
1 cup raisins, sprinkled with flour

Mix first 3 ingredients in a bowl. Let stand for 15 minutes. Mix altogether and bake in a square pan for 30 minutes at 350°F.

The love we give away is the only love we keep.

BOILED RAISIN CAKE

Pauline Mason, Durham

1 cup brown sugar
2 Tbsp butter
1 egg
2 Tbsp molasses
2 cups flour
1 tsp baking soda
1/4 tsp salt
1/2 tsp cinnamon
2 cups raisins

Boil raisins in enough water to cover until 1 cup of juice. Cool to lukewarm. Cream butter and brown sugar. Add egg. Stir to mix. Add molasses and raisins. Stir to combine. Add dry ingredients and liquid alternately with creamed mixture. Pour into greased 9 inch square cake pan. Bake in 350°F oven for about 30 to 35 minutes until tester comes clean. Frost with your choice of icing.

LAZY DAISY CAKE

Shirley Reinders

2 eggs
1 cup white sugar
1 cup flour
1 tsp baking powder
1 tsp vanilla
1/2 cup milk
1 Tbsp butter
Topping:
1/2 cup brown sugar
1/2 cup coconut
2 Tbsp butter
1/4 cup milk or cream

Beat eggs, add white sugar, then add flour and baking powder. Beat smooth. Heat butter and milk. Add with vanilla to mixture. Pour into greased 8x8 inch pan. Bake at 350°F for 25 to 30 minutes.

Topping: Mix brown sugar, coconut, butter and milk. Spread on cake and return to oven, under broiler until nicely browned.

BOILED FRUIT CAKE

Tom O'Dwyer, Durham

2 1/2 cups sultanas
1 cup sugar
1 tsp mixed spice
1 cup butter or margarine
1/2 cup water
4 1/2 cups flour
2 well beaten eggs

Boil the above ingredients for 10 minutes, mixing well. Let it stand and get cold, then add flour and eggs. Blend very well, then put the mixture into a greased and lined cake tin (8 inches diameter). Bake in a slow oven at 250°F for about 2 hours. This is a very good moist cake which keeps well. Chopped nuts may be added if you wish.

RALLY CAKE

Irma Shortt

2 1/2 cups flour
2 cups sugar
19 oz can crushed pineapple
2 eggs
2 tsp baking soda
Pinch salt
1 tsp vanilla

Icing:
1/4 lb margarine
3/4 cup evaporated milk
1 cup sugar
1 cup coconut
1/2 cup nuts
1 tsp vanilla

Beat together and put in large pan. Bake at 350°F for 30 to 35 minutes.

Icing: Boil first 3 ingredients for 12 minutes. Add next 3 ingredients and pour over cake evenly. Put under broiler until browned.

FLAKY CAKE

Deanna Hopkins, Elmwood

1 box unsalted crackers (about 2 3/4 sleeves)
2 small or 1 large vanilla instant pudding
1 large Cool Whip
1 can raspberry pie filling (cherry or blueberry)

Spread some Cool Whip on bottom of 9x13 inch pan. Add one layer of crackers. Mix pudding as directed and spread half on top of crackers. Add another layer of crackers. Add half the Cool Whip. Add another layer of crackers. Add remaining pudding, another cracker layer and remainder of Cool Whip. Pour pie filling on top. Refrigerate overnight.

FRUIT COCKTAIL CAKE

Pam McIntosh, Durham

Cake:
2 eggs (beaten slightly)
1 1/2 cups white sugar
2 tsp baking soda
1/2 tsp salt
1 (19 oz) can fruit cocktail with juice
2 cups flour
1/4 cup brown sugar

Icing:
3/4 cup white sugar
1/2 cup cream or milk
1/2 cup butter
3/4 cup raisins
1 tsp vanilla

Combine eggs, white sugar, baking soda, salt and fruit cocktail. Mix. Add flour. Mix. Pour into 9x13 inch pan. Sprinkle with brown sugar. Bake for approximately 35 to 40 minutes at 350°F.

Icing: Boil all ingredients except vanilla. Add vanilla and pour over hot cake. Serve warm with whipped cream or ice cream. Keeps refrigerated for several days.

PUMPKIN CAKE

Lois McKnight, Cookbook Committee IPM 2004

2 cups white sugar
2 cups pumpkin
1 1/4 cups cooking oil
4 eggs
2 cups flour
2 tsp cinnamon
2 tsp baking soda
2 tsp baking powder
1 tsp salt
1/2 cup coconut
1/2 cup nuts or raisins
Icing:
1/4 cup margarine or butter
4 oz cream cheese
Icing sugar
1 tsp vanilla

Beat first 4 ingredients together. Mix the remaining ingredients and gradually add to the first mixture. Bake for 35 to 40 minutes at 350°F in 9x12 inch pan.

Icing: Beat margarine and cream cheese together. Gradually add sugar. Add vanilla and spread on cooled cake.

GRANDMOTHER'S BLITZEN CAKE

Marlene Lipskie

3 egg yolks
1/2 cup butter
1 cup flour
1/2 tsp salt
1/2 cup white sugar
1 tsp baking powder
4 Tbsp milk
4 egg whites
Filling:
1 egg yolk
1/2 cup milk
2 Tbsp sugar
1/2 tsp vanilla
1 Tbsp cornstarch
1/4 to 1/2 cup walnuts

Preheat oven to 300°F to 325°F. Beat 3 egg yolks and butter; add flour, salt, 1/2 cup sugar, baking powder and milk. Mix well and put into 2 greased 9 inch round pans. Beat 4 egg yolks until stiff, gradually adding 2 tablespoons sugar. Spread over layers and sprinkle with walnuts. Bake for 25 minutes. While baking, prepare filling. Mix 1 egg yolk, sugar, milk, cornstarch and vanilla. Cook, stirring until thick. When cool, spread between layers.

Joy is not in things; it is in us.

PUMPKIN CAKE ROLL

Phyllis Hopkins, Elmwood

3 eggs
2/3 cup pumpkin
3/4 cup flour
2 tsp cinnamon
1/2 tsp salt
1 cup walnuts (optional)
1 cup white sugar
1 tsp lemon juice
1 tsp baking powder
1/2 tsp nutmeg
Filling:
1 cup icing sugar
4 Tbsp butter/margarine
2 (4 oz) pkg cream cheese
1/2 tsp vanilla

Beat eggs on high speed of mixer for 5 minutes. Gradually add sugar. Stir in pumpkin and lemon juice. Stir together flour, baking powder, cinnamon, salt and nutmeg. Fold in pumpkin. Spread in greased and floured 15x10x1 inch pan. Top with walnuts. Bake at 375°F for 15 minutes. Turn out on towel sprinkled with icing sugar. Starting at narrow end, roll towel and cake together. Cool. Unroll.

Filling: Combine above ingredients and beat until smooth. Spread over cake. Roll. Chill.

RHUBARB CAKE

Nancy Becker, Durham
Betty Lou Purdo
Cheryl Smith

2 cups flour
1 1/2 cups brown sugar
1 tsp baking soda
1 egg
1/2 cup shortening
1 cup sour milk or sour cream
2 cups rhubarb

Mix all ingredients together and put in greased pan. Bake at 350°F for 30 minutes.

Optional: Mix together 1/2 cup white or brown sugar and 1/2 teaspoon cinnamon and sprinkle on top.

If you blame others for your failures,
do you credit others for your successes?

CARROT CAKE

Eleanor Marshall, Durham
David Robertson
Phyllis Abercrombie

2 cups flour
2 tsp baking soda
2 tsp baking powder
1 tsp salt
2 tsp cinnamon
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
2 cups grated carrots
1 1/4 cups drained pineapple
1 cup chopped nuts
3/4 cup cherries
Frosting:
1 (4 oz/125 g) pkg white cream cheese
1/2 cup margarine or butter
2 cups icing sugar
1 tsp vanilla

Sift flour, salt, baking soda, baking powder and cinnamon into a large bowl. Add sugar and eggs and oil and mix well. Add carrot, pineapple, nuts and cherries and beat about 2 minutes. Grease a large pan or if you want to freeze one, make two. Bake for 40 minutes at 350°F. Cool and frost with cream cheese frosting.

Frosting: Mix together and beat till smooth and creamy. Spread on cake.

APPLE CAKE

Heike Bluemke, Durham

1 cup flour
1 cup granulated sugar
2 tsp baking powder
2 Tbsp cornstarch
1 cup margarine
1 tsp vanilla
2 eggs
4 to 6 apples
1/2 cup raisins
2 Tbsp butter
Dash cinnamon

Mix together flour, sugar, baking powder and cornstarch. Add soft margarine and mix until crumbly. Add eggs and vanilla and mix until dough is light and fluffy. Soak raisins in warm water. Grease 9x13 inch baking pan and fill with dough. Peel and slice apples and arrange in rows on the dough. Rinse the raisins and sprinkle over the apples. Bake at 350°F for 25 to 30 minutes. Once the cake is baked and still warm, sprinkle butter and cinnamon on the cake. Enjoy.

I have no time to be in a hurry.

GERMAN APPLE LAYER CAKE

Jill Degen, Georgian Quilter's Guild

1 pkg Oetker pudding powder (vanilla)
4 tsp milk
5 1/2 oz (150 g) butter or margarine
5 1/2 oz (150 g) sugar
2 eggs
9 oz (250 g) plain flour
3 tsp baking powder
500 g peeled and sliced apples
Icing sugar

Blend pudding powder with milk. Cream butter, gradually add sugar and eggs to pudding mixture. Sieve the flour and add baking powder, gradually add to other mixture. If the final batter is too thick, add 1 to 2 teaspoons milk. Grease a round cake tin (10 1/2 inches in diameter) or bundt tin. Put in half of cake mixture then spread half the apples, add remaining cake mixture and then apples. Cook at 350°F for 45 to 60 minutes, let cool and then turn cake out onto plate and dust with icing sugar.

BLUE RIBBON APPLE CAKE

Joan Baines, Durham

3 cups all purpose flour
2 1/4 cups sugar, divided
1 Tbsp baking powder
1/2 tsp salt
4 eggs
1 cup vegetable oil
1/3 cup orange juice
2 1/2 tsp vanilla extract
4 medium baking apples, peeled and thinly sliced
2 tsp cinnamon

In a mixing bowl, combine flour, 2 cups sugar, baking powder and salt. Combine eggs, oil, orange juice and vanilla. Add to flour mixture and mix well. In a bowl, toss apples with cinnamon and remaining sugar. Spread a third of the batter into a greased 10 inch tube pan. Top with half the apples. Repeat layers. Carefully spread remaining batter over apples. Bake at 350°F for 55 to 65 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan for 15 minutes before removing to a wire rack; cool.

The greatest calamity is not to have failed, but to have failed to try.

QUICK APPLE CAKE

Betty Jemmett

1 egg
1/2 cup sugar
1/3 cup vegetable oil or melted butter
3 Tbsp orange or apple juice
1 tsp pure vanilla extract
3/4 cup all purpose flour
1 tsp baking powder
Pinch salt
1/3 cup brown sugar
1 tsp cinnamon
1/3 cup chopped toasted pecans
2 apples, peeled, cored and sliced

Beat egg with sugar until thick and light. Beat in oil. Add juice and vanilla. Stir flour with baking powder and salt. Stir into batter and mix only until blended. Combine brown sugar with cinnamon and nuts. Arrange apples in the bottom of a buttered 8x8 inch baking dish. Sprinkle with half the brown sugar mixture. Smooth batter on top. Sprinkle with remaining brown sugar mixture. Bake in a preheated 350°F oven for 35 to 40 minutes or until cake comes away from sides of pan slightly. Cool for 10 minutes before serving. Serves 6.

APPLE DABBLE CAKE

Mary Orvis

3 eggs
1 cup oil
2 cups sugar
1/4 cup water
3 cups flour
1 tsp salt
1 1/2 tsp baking soda
2 tsp baking powder
2 tsp vanilla
3 cups chopped apple
1 cup chopped nuts
1/2 tsp nutmeg
Topping:
1 1/4 cups brown sugar
1/4 cup milk
1/2 cup margarine

Bake at 350°F for 60 minutes. Cool for 10 minutes, remove from pan.

Topping: Boil 3 minutes in microwave, pour half in pan. Replace cake. Pour remaining over cake. Let stand for 5 minutes. Grease plate and turn out.

When everything else fails, read the instructions.

SOCK IT TO ME CAKE

Helen Becker, Lamlash W.I.

1 butter or yellow cake mix
3/4 cup oil
1/3 cup sugar
1 cup sour cream
4 eggs
1 tsp vanilla
1 cup chopped nuts or coconut

Mix all ingredients together. Pour 1/2 mixture into bundt pan. Mix 2 tablespoons brown sugar and 1 teaspoon cinnamon. Sprinkle over ingredients in bundt pan, pour rest of cake mixture on top. Bake for 1 hour at 325°F.

COWBOY COFFEE CAKE

Sandy Harrison, Durham

2 1/2 cups all purpose flour
1/2 tsp salt
2 cups brown sugar
2/3 cup butter
3/4 cup chopped nuts
2 tsp baking powder
1 tsp cinnamon
1/2 tsp nutmeg
1 cup buttermilk
2 eggs, lightly beaten

Preheat oven to 375°F. Spray 9x13 inch pan with cooking spray. In a bowl, mix flour, salt, brown sugar and butter with a fork. Set aside 1/2 cup flour mixture for topping; add nuts. To remaining mixture, add ingredients in order. Mix and pour into pan. Sprinkle with reserved flour mixture and nuts. Bake for 25 to 30 minutes until done.

SOUR CREAM COFFEE CAKE

Lisa Lemon, Markdale
Bonnie Stethem
Joanne Hawken

1 cup sour cream
1 tsp baking soda
1/2 cup soft butter
1 cup sugar
2 eggs, well beaten
1 tsp vanilla
1 1/2 cups sifted flour
2 tsp baking powder
Topping:
1/4 cup brown sugar
1 Tbsp cinnamon
2 Tbsp chopped nuts

Grease and flour 8 inch cake pan. Preheat oven to 350°F. Combine baking soda and sour cream in a bowl; it will double in volume. Blend butter and sugar thoroughly in mixing bowl. Add eggs and vanilla, beat well. Alternately add sifted dry ingredients and sour cream. Spread half the batter in pan. Sprinkle with half the topping and cover with remaining batter. Sprinkle with remaining topping. Bake for 45 to 50 minutes at 350°F.

LEMON COFFEE CAKE

Joan Dutfield

2 Tbsp vinegar
Evaporated milk
1 tsp baking soda
1/2 cup soft butter
1 cup sugar
2 eggs
1 tsp lemon rind
1 3/4 cups flour
2 tsp baking powder
Topping:
1/2 cup brown sugar
1 Tbsp cinnamon
Icing:
1 Tbsp lemon juice
3/4 cup icing sugar

Pour vinegar into 1 cup measure. Fill to top with milk. Pour into bowl and add baking soda. Cream butter, sugar, eggs and lemon rind. Add milk alternately with flour mixture. Beat well. Spread 1/2 mixture in floured tube pan and sprinkle 1/2 of topping on top. Add rest of mixture and remaining topping. Bake at 350°F for 45 minutes. Let cool for 5 minutes before removing from pan. Drizzle topping while warm and garnish with nuts or fruit.

GUM DROP CAKE

Margaret Ormsby, Meaford
Laurie Wright
Betty Jemmett
Joy Grein
Glenny MacDonald

1 (19 oz) can crushed pineapple
1 lb white raisins
1 lb red and green cherries
1 lb large gum drops (cut up)
2/3 cup butter
1 cup white sugar
3 eggs
2 1/2 cups all purpose flour
2 tsp baking powder

Cut up fruit; let it stand overnight. Cream butter, sugar and eggs; add flour and baking powder and mix. Add fruits and put in 2 loaf pans. Bake in 250°F oven for 3 hours.

Opportunity: a good chance that
always looks bigger going than coming.

CRANBERRY STREUSEL COFFEE CAKE

Val Foster

Streusel:
3/4 cup lightly packed brown sugar
1/2 cup all purpose flour
1 tsp cinnamon
1/4 cup butter
Cake:
1/2 cup soft butter
1 tsp vanilla
1 cup white sugar
2 eggs
2 cups all purpose flour
1 tsp baking powder
1 tsp baking soda
1/2 tsp salt
1 cup dairy sour cream
2 cups cranberries (fresh or frozen)

To make streusel, mix together ingredients. Blend in butter until crumbly. To make cake, cream butter with sugar until light and fluffy. Beat in eggs, one at a time, then vanilla. Sift together flour, baking powder, baking soda and salt. Add to creamed mixture alternately with sour cream. Spread 1/2 the mixture in a greased and floured 10 inch springform pan. Sprinkle with 1/2 the streusel mixture, then 1/2 the cranberries. Spread remaining batter. Sprinkle evenly with remaining cranberries, then balance of streusel. Bake in 350°F oven for about 1 hour or until skewer inserted in centre comes out clean. Cool in pan for 10 minutes, then remove from pan. Or bake in 13x9 inch pan. Instead of layering the mixture, simply spread batter in pan, then sprinkle cranberries and streusel evenly on top. Bake for 45 minutes. Serve warm. To reheat, wrap in foil and heat 20 minutes. Serve with ice cream or whip cream.

GRANDMA ROBSON'S FRUIT CAKE (Dark)

Shirley Eccles, Holstein

2 lb raisins
2 lb currants
1 lb big raisins
1 lb mixed peel (or mixed fruit)
1/2 lb almond nuts
1/2 lb walnuts
1 lb dates
1 bottle maraschino cherries (juice and all)
1 cup white sugar
1 cup brown sugar
1 lb butter
1 tsp each cinnamon, allspice, nutmeg and ginger
1/2 tsp cloves
1 cup pineapple juice
9 eggs
1 tsp baking soda
3 1/4 cups flour
1/2 tsp salt

Cream butter, sugar, spices and eggs. Add flour, salt and baking soda alternately with pineapple juice. Add dry fruit and nuts. Bake at 250°F for 3 hours or until centre of cake is cooked (it depends on pan size). It will make a 3 layer cake as for a wedding cake.

VIENNA TORTE CAKE

Carol Alguire

Hot Milk Cake:
2 eggs
1 cup white sugar
1/4 tsp salt
1 tsp baking powder
1 cup flour
1/2 tsp vanilla
1 tsp butter
1/2 cup milk
Filling and Icing:
3 Tbsp white sugar
1/8 tsp salt
1/2 tsp vanilla
2 Tbsp flour
1 cup hot milk
Custard:
1/2 cup butter
1/2 cup icing sugar
Topping:
1/4 lb blanched almonds
1/4 cup white sugar

Mix together eggs and white sugar. Beat well. Add salt, baking powder, flour and vanilla. Heat together butter and milk; add to above mixture and place in 2 round layer tins. Bake at 350°F for 25 to 30 minutes.

Filling and Icing: Combine sugar, flour and salt. Add hot milk. Cook until thick. Add vanilla. Cool mixture until cold.

Custard: Cream together butter and icing sugar. Beat custard mixture gradually into creamed mixture. Spread between cake layers and cover top and sides of cake. Sprinkle top and sides with almonds and white sugar.

To blanch almonds: Chop almonds very fine and heat slowly in frying pan with sugar for 15 to 20 minutes. Stir constantly until light brown. Put in buttered bowl to cool. When cold, roll out until fine, then sprinkle on top and sides.

EGGLESS FRUIT CAKE
(Prize Winner)

Margaret Ormsby, Meaford

1 lb seeded raisins
1 lb dark seedless raisins
1/4 lb chopped dates
1 (4 oz) pkg almonds
1 (4 oz) pkg walnuts
1 (8 oz) pkg mixed peel
1 (4 oz) jar cherries
1 can pineapple rings
1/2 lb butter
2 cups white sugar
3 1/2 cups all purpose flour
1 tsp salt
2 tsp allspice
2 tsp cinnamon
1 tsp nutmeg
1 tsp vanilla
2 Tbsp molasses or corn syrup
1 tsp baking soda

Scald 1 1/2 cups milk. Dissolve baking soda in milk. Pour into above. Stir and mix well. Bake in 275°F oven or less for 3 hours.

GREY COUNTY CHRISTMAS CAKE

Dorothy Robertson, Souvenir Committee

15 to 16 oz currants
1 lb seedless raisins
1 cup mixed fruit
1 cup red cherries
1 cup whole pecans
2 1/2 cups warm water
1 tsp baking soda
1/2 lb butter
1/2 lb margarine
1 tsp nutmeg
1 tsp cloves
1 tsp allspice
1/2 tsp salt
3 1/4 cups all purpose flour
3 tsp baking powder
3 large eggs

Into large pot, measure the fruits, nuts, water, sugar, butter, margarine, spices and salt. Bring to boil, stirring often and boil 1 minute. Cool. Sift together flour, baking soda and baking powder and stir in. Add eggs and stir until perfectly blended. Batter is quite wet. Line 3 average size loaf pans with 4 thicknesses waxed paper and butter top sheet. Ladle batter into pans. Bake at 275°F for 2 1/2 to 3 hours, until cake is firm to touch. Let stand until cool. Wrap well in triple plastic bags.

DARK FRUIT CAKE

Laurie Wright, Meaford

3 eggs
1/4 lb fluffo
1/4 lb butter
1/4 cup brown sugar
1/4 cup white sugar
1/2 cup crushed pineapple and juice
3/4 lb seedless raisins
1/2 lb seeded raisins
3/4 lb currants
1/2 lb chopped dates
1/4 lb almonds
1/4 lb walnuts
1 bottle maraschino cherries
1/2 lb candied red cherries
1/2 lb candied green cherries
1/4 lb mixed peel
3/4 lb cut mixed fruit
1/2 pt buttermilk
1/4 tsp nutmeg
1/4 tsp cinnamon
1/2 tsp baking soda
1 tsp baking powder
1 tsp vanilla
Salt
1 1/2 cups all purpose flour

Mix flour with washed, dried fruit holding back 1/2 cup flour. In the 1/2 cup saved flour, stir in spices, baking soda and baking powder. Prepare pan(s) by greasing and lining with two thicknesses heavy brown paper. Mix sugar, butter, flour and eggs until creamy. Add buttermilk and stir well. Add floured fruit alternately with pineapple and juice and maraschino cherry juice. You may have to add a little more flour but batter shouldn't be too thick. Fill pans 3/4 full. Bake for 3 to 4 hours at 275°F or 300°F. Put pan of water in oven while baking cake.

WORLD FAMOUS RUM CAKE

Marjorie Davison, Meaford Host Family

Cake:
1 cup chopped pecans
1 pkg yellow cake mix
1 (102 g) pkg vanilla instant pudding mix
4 eggs
1/2 cup water
1/2 cup margarine, melted and cooled
1/2 cup Bacardi amber rum
Glaze:
1/2 cup margarine
1 cup sugar
1/4 cup water
1/2 cup Bacardi rum

Cake: Sprinkle nuts over bottom of very lightly greased 10 inch (25 cm) tube pan or 12 cup bundt pan. Stir together cake mix, pudding mix, eggs, water, margarine and rum. Pour batter over nuts. Bake in 325°F oven for 1 hour. Cool for 10 minutes in pan. Invert onto serving plate; remove pan. Prick sides and top of cake with a fork.

Glaze: Melt margarine in medium saucepan. Stir in sugar and water. Boil 5 minutes, stirring constantly. Remove from heat. Gradually stir in rum. Brush glaze evenly over top and sides of cake. Allow cake to absorb glaze. Repeat until all the glaze is used. Makes 1 cake.

CARAMEL TOFFEE SQUARES

Joyce Hawken, Markdale
Doris Milligan

1st Layer:
1/2 cup plus 2 tsp butter
1/4 cup white sugar/brown sugar
1 1/4 cups all purpose flour
2nd Layer:
1/2 cup butter
1/2 cup packed brown sugar
2 tsp corn syrup
1/2 cup Eagle Brand milk
3rd Layer:
1 (500 g) pkg semi-sweet chocolate chips
1 (225 g) pkg Skor toffee bits, optional

1st Layer: Crumble all together well and pack into an ungreased 9x9 inch pan. Bake at 350°F for about 20 minutes, then cool.

2nd Layer: Combine in a saucepan. Bring to a boil. Boil for 5 minutes, stirring all the time. Pour over 1st layer.

3rd Layer: Melt chocolate chips over low heat. Then pour over the second layer. Sprinkle with Skor toffee bits (optional). Chill and then cut into squares.

RITZ SQUARES

Diane Nixon, Durham

1 box Ritz crackers
1 bag Skor bits
1 can Eagle Brand condensed milk

Crush Ritz crackers. Add 3/4 of the bag of Skor bits and the can of condensed milk. Mix all 3 ingredients together in a 9x9 inch pan. Sprinkle the rest of the Skor bits over the top (do not mix). Bake at 350°F for 8 minutes, no longer. Let cool and cut into squares.

DREAM BARS

Sandra Hutchinson

Base:
1 cup all purpose flour
1/4 cup brown sugar
Pinch salt
1/2 cup margarine
Topping:
3/4 cup brown sugar
1 egg
3/4 cup chopped walnuts
1 cup shredded coconut
1 tsp vanilla
1/4 tsp salt
1/2 tsp baking powder

Base: Blend together and pat down on bottom of an 8 or 9 inch square pan. Bake in 350°F oven for 15 minutes.

Topping: Mix together in order given and pour over slightly cooled cooked base. Bake at 325°F for 20 to 25 minutes. Cool and cut into squares.

STREUSEL RHUBARB SQUARES

Brenda Scott, Holstein

Crust:
1 cup all purpose flour
1/3 cup powdered sugar
1/3 cup butter or margarine
Filling:
1 1/4 cups sugar
1/4 cup flour
1/2 tsp salt
2 eggs, slightly beaten
3 cups fresh or frozen chopped rhubarb
Topping:
3/4 cup all purpose flour
1/2 cup sugar
1/4 tsp cinnamon
1/3 cup margarine or butter

Heat oven to 350°F. Combine flour and sugar. Using pastry blender, cut in butter until crumbly. Press in bottom of ungreased 9x9 inch pan. Bake for 15 minutes. Combine filling ingredients. Pour over crust. Combine topping ingredients to form crumbs. Sprinkle over rhubarb mixture. Bake at 350°F for 45 to 55 minutes until topping is golden brown and rhubarb is cooked.

LITTLE BOY SQUARES

Laura Hudson

1 cup dates, cut
1 cup boiling water
1 cup white sugar
2 eggs
1 cup oil
2 Tbsp cocoa
1 1/3 cups all purpose flour
1 tsp salt
1 tsp baking soda
1 tsp vanilla

Pour batter into 9x13 inch pan. On the top of batter, press in 1 cup nut meats and 1 cup chocolate chips. Bake at 350°F for 30 minutes.

NO BAKE CHEERIO COOKIES OR SQUARES

Nancy Becker, RR #3 Durham
Violet Fischer

1/2 cup white sugar/brown sugar
1/2 cup corn syrup
1/3 cup butter or margarine
1/2 cup peanut butter
2 cups Cheerios/Rice Krispies
2 cups Corn Flakes
1 tsp vanilla, optional

Bring first 3 ingredients to full rolling boil on stove. Remove from heat and add peanut butter. Then add Cheerios and Corn Flakes. Form into balls when cool enough to handle or lightly press into greased pans and cut. Recipe is easily doubled.

ALMOND ROCK BARS

Amy Janssen
Cassandra Morris

31 whole graham wafers
1 cup sliced almonds
1 cup margarine
3/4 cup brown sugar
1 cup chocolate chips

Grease cookie sheet. Place wafers to cover sheet. Sprinkle almonds over wafers. Boil margarine and brown sugar for 3 minutes. Dribble over almonds evenly. Bake at 350°F for 8 minutes. Remove from oven and leave for 1 minute. Sprinkle chocolate chips and let stand until soft. Cut into squares while warm. Cool and remove from pan.

If life hands you a lemon, make lemonade.

ALMOND TRIANGLES

Rosaleen Engel, Keward W.I.

1 cup margarine
3/4 cup white sugar
1 egg
1/2 tsp vanilla
2 cups flour
1/4 tsp baking powder
1/2 cup almonds

Mix margarine and sugar until fluffy. Beat in egg and vanilla. Mix dry ingredients together and add to above mixture. Press in 9x13 inch pan. Brush top with 2 teaspoons milk. Sprinkle almonds on top and press onto dough. Bake at 350°F for 15 to 18 minutes or until a golden brown. Let stand for 5 minutes and cut into triangles.

YUM YUM SQUARES

Meryl Lee, Durham

Base:
1 1/4 cups flour
1/2 cup butter
1/4 cup brown sugar
Filling:
1 1/2 cups brown sugar
2 eggs, well beaten
1 Tbsp flour
3/4 cup fine coconut
1 cup walnuts, chopped
1/2 cup cherries, chopped
1 tsp vanilla

Mix ingredients for base. Spread in greased 8x8 inch pan. Bake for 10 minutes at 350°F. Let cool. Mix sugar, eggs and flour. Add remaining ingredients. Pour over base. Bake for 25 to 30 minutes at 350°F.

CHOCOLATE DEVILS

Denise Cornfield-Furlong, Swinton Park

1/2 cup butter
1 cup white sugar
2 eggs
1/4 cup cocoa
1 cup flour
1/2 cup coconut
Fudge Frosting:
3 Tbsp butter
3 Tbsp cocoa
2 Tbsp hot water
1/2 tsp vanilla
1 1/2 cups icing sugar

Cream butter and sugar. Mix eggs, cocoa, flour and coconut; add to creamed mixture. Spread in 8 inch greased baking pan. Bake at 350°F for 25 minutes or until done.

Fudge Frosting: Cream butter and cocoa. Add water, vanilla and icing sugar. Spread on while still warm.

CHOCOLATE MARSHMALLOW SQUARES

Muriel Gillies, Dundalk
Amanda McQueen

1/2 cup melted margarine
2 eggs
3/4 cup flour
1/4 tsp salt
3/4 cup white sugar
1 tsp vanilla
2 Tbsp cocoa
1/4 tsp baking powder
3 cups miniature marshmallows
Topping:
1 cup chocolate chips
1 cup peanut butter
1 1/2 cups Rice Krispies

Mix first 8 ingredients; put in greased 9x13 inch pan. Bake for 15 minutes at 350°F. Remove from oven and put marshmallows over all. Put back in oven for 3 minutes.

Topping: Melt together chocolate chips and peanut butter. Stir in Rice Krispies. Spread mixture over marshmallows. Refrigerate. Cut into squares.

ALMOND CHERRY NANAIMO SQUARES

Esther Kurt

Crust:
1 cup chocolate chips
1/4 cup margarine
1 egg, slightly beaten
1 3/4 cups graham wafers
1/2 cup ground almonds
Filling:
1/4 cup margarine
1/2 cup icing sugar
1 Tbsp each cherry juice and milk
1/2 tsp almond flavor
1/4 cup chopped cherries
1/4 cup coconut
Glaze:
1/4 cup chocolate chips
2 Tbsp margarine

Put chocolate chips and margarine in small bowl and melt over hot water.

There's only one thing you can achieve without much effort: failure.

CLINCHY CLUNCH

Barbara Cooper-Jones

(Shortening/Meringue Squares)

1/2 cup butter
1 cup brown sugar
2 egg yolks
1 1/2 cups flour
1 tsp baking powder
1 tsp vanilla
1 tsp or less salt
2 egg whites, beaten stiff
1 cup coconut
1 cup brown sugar

An 8x8 inch pan (metal pan lined with tin foil, shiny side to cookies, seems to work best). Oven at 325°F to 350°F. Combine first 7 ingredients and press down firmly in pan. Cover with egg whites, coconut and brown sugar. Bake for approximately 1/2 hour. Cut into squares while still warm.

CHERRY SQUARES

Deanna Foster, Durham

1 cup flour
1/4 cup butter
2 Tbsp icing sugar
1/2 cup walnuts (chopped)
1/2 cup coconut
1 cup brown sugar
2 Tbsp flour
1/2 cup red maraschino cherries (chopped)
1/2 cup cherry juice
1/2 tsp baking powder
1 tsp vanilla
2 eggs

Mix first 3 ingredients together and spread into an 8x8 inch pan. Bake for 15 minutes at 350°F. Cool. Mix remaining ingredients together well. Pour over base. Bake at 350°F for 30 minutes. Cool and cut into squares.

BUTTER TART SQUARES

Sharon Vokes
Bernice Sims

Base:
1/2 cup soft butter
1 cup all purpose flour
2 Tbsp brown sugar
Filling:
2 eggs, beaten
1 1/4 cups brown sugar
1/2 cup oatmeal
1/2 tsp baking powder
1/4 tsp salt
1 tsp vanilla
1/2 cup coconut
1/2 cup raisins

Cut butter into flour and brown sugar until crumbly. Press into 9x9 inch buttered pan. Bake at 350°F for 15 minutes. Mix filling ingredients in order. Pour over hot crumb layer. Return to oven and bake for 20 to 25 minutes. Cool and cut into squares.

MICROWAVE COCONUT SQUARES

Luella Bumstead, St. Vincent W.I.

1 (200 g) pkg sweetened coconut
1/2 cup raisins
1/2 cup maraschino cherries
1/2 cup chopped walnuts or pecans
1 (300 mL) can sweetened condensed milk
2 1/2 cups Rice Krispies or Special K

In mixing bowl, crush cereal to half volume. Add coconut, raisins, nuts and condensed milk. Mix thoroughly. Turn into greased 8 or 9 inch glass dish. Microwave on high for 10 minutes. Cool for 10 minutes, cut with sharp knife. Cut into squares.

PEANUT BUTTER SQUARES (Really Good)

Ruby Karge, Louise W.I.

1/4 cup butter or margarine
1 cup peanut butter
1 pkg peanut butter Chipits
1 tsp vanilla
1 pkg small coloured marshmallows

Put first 4 ingredients in a pot on low heat burner until melted. Remove and let cool slightly and stir in marshmallows. Put in buttered 8x8 or 9x9 inch glass pan. Let cool. Cut into squares.

COCONUT MOUND BARS

Henrietta Noble
Betty Hall
Shirley Jones

2 cups graham cracker crumbs
1/2 cup white sugar/brown sugar
1/2 cup melted butter
1 can Eagle Brand milk
9 oz (2 cups) shredded coconut
1 tsp vanilla, optional
12 oz pkg chocolate chips
1 Tbsp peanut butter

Mix first 3 ingredients well and bake in 9x13 inch ungreased pan at 350°F for 10 minutes. Mix Eagle Brand milk with coconut. Spread over crust. Bake for 15 minutes at 350°F. Melt chocolate chips and peanut butter. Spread over baked crust while warm. Cut in squares.

COCONUT BARS

Doreen Anderson

1/2 cup shortening
2 cups brown sugar
2 eggs
2 tsp vanilla
1 cup all purpose flour
2 tsp baking powder
1 tsp salt
1/2 cup chopped nuts
1 1/2 cups shredded or flake coconut

Melt shortening in saucepan; remove from heat. Add brown sugar, mixing well. Add eggs and vanilla and beat well. Measure flour without sifting; add baking powder and salt and stir thoroughly to blend. Stir into saucepan with nuts and coconut and mix well. Spread in 8 inch square pan, greased. Bake at 350°F for 35 minutes or until toothpick comes out clean.

DATE SQUARES

Marjorie McKeown, Priceville

1 cup chopped dates
1/2 cup brown sugar
1/2 cup water
1/2 tsp vanilla
1 Tbsp butter
Crumb Mixture:
1 cup oatmeal
1 cup brown sugar
1 cup flour
1/4 tsp salt
1 tsp baking powder
1/2 tsp baking soda
1/2 cup cooking oil

Cook first 3 ingredients until smooth. Cook vanilla and butter and cool. Place crumb mixture in 9x9 inch pan (save some for topping). Put date mixture in pan. Cover with remaining crumbs. Bake for 40 to 45 minutes in 375°F oven.

DATE SQUARES

Mary Richardson, Flesherton

1 lb kismet dates
1/2 cup white sugar
1 tsp vanilla
1 tsp butter
1 3/4 cups oatmeal
3/4 cup butter
1 cup brown sugar
1 1/2 cups flour
1 tsp baking soda
1/2 tsp salt

Cook dates in 1 cup of water until mushy and add sugar. Add vanilla and 1 teaspoon butter. Mix and set aside. Combine oatmeal, butter and brown sugar. Crumble together and add flour, baking soda and salt. Mix well together. Place 1/3 crumb mixture in pan and pat firmly. Spread date mixture over crumbs and cover with rest of crumbs. Bake at 350°F for 1/2 hour.

DATE GOODIES

Rita Black, Markdale

1 cup dates
1/2 cup brown sugar
1/4 tsp salt
1/4 cup water
32 graham wafers
1 Tbsp soft butter
Milk (few tsp)
1 1/2 cups icing sugar

Combine chopped dates, brown sugar, salt and water. In a saucepan, cook until thick, then cool. Spread between 3 or 4 layers of wafers. Start and end with a wafer. Cover sides and top with icing. Chill. Best left overnight.

MARZIPAN BARS

Carol Alguire

1/2 cup butter
2/3 cup white sugar
2 eggs, beaten well
2/3 cup rice flour
1/4 tsp salt
1/2 tsp almond extract
Red and green food colouring
Raspberry jam
Frosting:
3 Tbsp butter
2 Tbsp warm milk
1 1/2 cups icing sugar
1 tsp almond extract

Heat oven to 375°F. Line 8x8 inch pan with pastry and cover with a thin layer of raspberry jam. Blend butter and sugar thoroughly. Add eggs and beat until light and fluffy. Add rice flour and salt and beat well. Colour half of the mixture red and half green. Spread over jam in layers. Bake for 35 minutes. Cool and ice.

BROWNIES

Meaford Chamber of Commerce

4 large eggs
2 (400 g) containers chocolate hazelnut spread
1/2 cup unsalted butter, melted
2 tsp vanilla extract
2/3 cup all purpose flour
1 tsp baking powder
Pinch salt
1 cup semi-sweet chocolate chips
2 cups chopped pecans

In a medium bowl, beat eggs until light and frothy. Blend in chocolate spread, butter and vanilla. In a separate bowl, combine flour, baking powder and salt. Add to chocolate mixture and mix well. Stir in chocolate chips and pecans. Spread in a buttered 13x9 inch baking dish and bake in 350°F oven for 30 to 40 minutes; brownies should appear slightly under baked in centre. Let cool. Then, for best flavour and texture, refrigerate overnight. Cut into squares before serving. Makes 30 squares.

BROWNIES

Melissa Hastie

1/2 cup butter
1 cup brown sugar
1 egg
1/2 cup cocoa
1 cup walnuts
1 tsp vanilla
1/2 cup flour
Pinch salt

Mix the ingredients in the order given and bake at 350°F for 20 minutes in a greased square cake pan. When cool, frost with your favorite chocolate icing.

PEPPERMINT BROWNIES

Amy Krauter, 1996 Bentinck Queen of the Furrow

1 brownie mix
1 pkg peppermint patties

Follow brownie mix directions. Put half in pan, cover with layer of patties. Add remainder of brownie mix. Bake as directed. Ice with your favourite chocolate icing.

ONE BOWL CHOCOLATE BROWNIES

Shelley Horton, Chatsworth

2 cups brown sugar
1 cup margarine
1 cup all purpose flour
1 cup chopped walnuts (optional)
1/2 cup cocoa
4 large eggs
2 tsp vanilla

Mix together sugar, margarine, flour, nuts, cocoa, eggs and vanilla. Beat on medium speed until smooth and creamy, scraping down sides and up from bottom several times with scraper. Spread evenly into buttered 9x13 inch pan. Bake at 300°F for 30 minutes. Remove from oven and let cool. Frost with chocolate icing.

When success turns a person's head, he is facing failure.

FARMERS BROWNIES

Gertrude Kuhl, Desboro Ag Society

1/4 cup cocoa
1 cup hot water
3/4 cup butter
2 1/2 cups flour
1 tsp baking soda
1 tsp salt
2 cups sugar
2 eggs
1/2 cup sour milk
1 tsp vanilla
1 cup chopped nuts

Mix cocoa in hot water. Stir in shortening and cool. Add dry ingredients to cocoa mixture. Add eggs. Beat in milk and vanilla. Add nuts. Spread on buttered cookie sheet, use large pan. Bake at 375°F for 20 minutes.Ice with chocolate icing.

CAPPUCCINO CHEESECAKE BROWNIE BARS

Sandy Harrison, Durham

1 pkg Betty Crocker chocolate chunk brownie mix
1 (250 g) pkg cream cheese, softened
1 egg
1/2 cup brown sugar
1/2 cup sour cream
1/4 cup flour
1/2 tsp cinnamon
2 tsp instant coffee granules

Preheat oven to 350°F. Generously grease base only of 8x8 inch pan. Prepare brownies according to package. Set aside 1/3 cup batter, spread remainder in pan. Beat cream cheese, brown sugar and egg until fluffy. Stir in sour cream, flour and cinnamon. Spread over base. Mix instant coffee granules with reserved batter. Drop spoonfuls over cream cheese mixture. Swirl knife through to marble. Bake for 35 to 40 minutes until centre is set. Cool and cut into bars.

Don't make the mistake of letting
yesterday use up too much of today.

FROZEN LEMON CHEESECAKE

Sheila Evans (Milligan), 1962 Bentinck Queen of the Furrow

Crust:
1 1/2 cups graham crumbs
2 Tbsp sugar
3 Tbsp butter
Filling:
2 (8 oz) pkg cream cheese
1 1/2 cups white sugar
3 Tbsp grated lemon peel
1/2 cup lemon juice
1 Tbsp vanilla extract
2 cups whipping cream

Crust: Grease 9 inch springform pan. Mix graham crumbs, sugar and butter. Press firmly into pan.

Filling: With electric mixer, beat cream cheese until smooth. Add 3/4 cup sugar and lemon peel. Beat until fluffy. Beat in lemon juice and vanilla until well blended. In another bowl, beat whipping cream and remaining 3/4 cup sugar. Fold whipped cream into cream cheese mixture. Pour onto crust. Cover and freeze for at least 8 hours.

Remove from freezer 1/2 hour before serving. Remove pan sides. Decorate with whole berries or blueberries. Slice with a knife dipped in hot water. Makes 10 to 12 servings.

FROZEN MOCHA CHEESECAKE

Eva Aitcheson

Crust:
1/2 cup butter
1 1/2 cups graham cracker crumbs
1/4 cup granulated sugar
1/4 cup cocoa
Filling:
8 oz cream cheese, softened
11 oz sweetened condensed milk
2/3 cup chocolate syrup
1 Tbsp instant coffee granules
1 tsp hot water
1 cup whipping cream (or 1 envelope topping)

Crust: Melt butter; stir in graham crumbs, sugar and cocoa over medium heat. Reserve 1/2 cup. Press remaining crumbs in bottom and up sides of ungreased 9 inch springform pan.

Filling: Beat cream cheese until fluffy. Beat in condensed milk and syrup. Dissolve coffee in hot water; add to mixture. Whip cream until stiff and add to cheese mixture. Fold in. Pour onto crust. Scatter reserved crumbs on top. Freeze and serve.

DRUMSTICK CAKE

Helen Vickers, Meaford and St. Vincent Agriculture Society
Jane Haack
Dorothy Frawley

2 cups graham wafer crumbs
1/2 cup chopped walnuts, optional
1/4 cup melted butter
3 1/2 Tbsp peanut butter
250 g pkg cream cheese
1/2 cup white sugar
1/2 cup peanut butter
1 tsp vanilla
4 eggs
1 large container Cool Whip
1/2 cup Brown Cow chocolate syrup (optional)

Mix first 4 ingredients well and press into a 9x13 inch pan. Save some crumb mixture to sprinkle on top. Cream together cream cheese, white sugar and peanut butter. Add vanilla and blend on high till well mixed. Fold in eggs, one at a time, till well mixed. Fold in Cool Whip. Pour over base. Drizzle Brown Cow chocolate syrup over top. Draw knife through chocolate to make a swirl. Sprinkle some of crumb base saved over top. Chill and serve or can be frozen for later use.

CHOCOLATE MARBLE CREAM CHEESE PIE

Shelley Horton, Chatsworth

Cookie Crust:
1 1/2 cups chocolate cookie crumbs
2 Tbsp granulated sugar
6 Tbsp butter
Filling:
8 oz cream cheese
1/2 cup sugar
1 tsp vanilla extract
2 egg yolks
1 tsp unflavored gelatin
1/4 cup water
1 cup whipping cream
4 oz semi-sweet chocolate, melted

Crust: Combine crumbs, sugar and butter. Press into bottom and sides of 9 inch pie pan. Bake at 350°F for 8 minutes. Cool.

Filling: Beat cream cheese, sugar and vanilla until smooth. Beat in yolks, one at a time, until well blended. Combine gelatin and water in small saucepan over low heat. Stir until gelatin is dissolved. Cool slightly. Beat gelatin mixture into batter. Combine 3/4 cup batter and melted chocolate. Whip cream until soft peaks form. Fold 1/2 of whipped cream into chocolate batter and remaining into vanilla batter. With large spoon, alternately place spoonfuls of chocolate and vanilla batters into crust. With small spatula, swirl batter to form marble pattern. Chill for at least 3 hours.

Note: Can use a graham wafer crust.

CHOCOLATE RASPBERRY BARS

Stephanie Boice

1 cup all purpose flour
1/4 cup icing sugar
1/2 cup butter or margarine
1/2 cup seedless raspberry jam
4 oz cream cheese, softened
2 Tbsp milk
1 cup (6 oz) vanilla flavored chips
3/4 cup semi-sweet chips
2 Tbsp shortening

In a bowl, combine flour and icing sugar. Cut in butter until crumbly. Press into an ungreased 9 inch square baking pan. Bake at 375°F for 15 to 18 minutes or until browned. Spread jam over warm crust. In a small mixing bowl, beat cream cheese and milk until smooth. Add vanilla chips. Beat until smooth. Spread carefully over jam layer. Cool completely. Chill until set, about 1 hour. For glaze, melt chocolate chips and shortening; spread over filling. Chill for 10 minutes. Cut into bars. Chill for another hour. Store in the refrigerator. Yields 3 dozen.

RASPBERRY SWIRL CHEESECAKE

Marilyne Saunders

1 1/4 cups (300 mL) graham wafer crumbs
1/3 cup (75 mL) butter or margarine (melted)
1/4 cup (50 mL) sugar
2 (250 g) pkg cream cheese, softened
1 (300 mL) can sweetened condensed milk
3 eggs
1/4 cup (50 mL) lemon juice
1 (19 oz/540 mL) can raspberry pie filling
2 Tbsp (30 mL) water

In small bowl, combine crumbs, butter and sugar. Press firmly in bottom of greased 9 inch springform pan. In large bowl, beat cream cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and lemon juice and mix well. Pour half of batter into pan. Drop one quarter can of pie filling in small spoonfuls over batter. Repeat proceeding with remaining half of batter and another quarter of pie filling. Swirl with a knife to create a rippled effect. Bake in 300°F oven for 45 to 50 minutes or until done. Cool then chill. Stir water into remaining pie filling and serve as sauce with cheesecake. Makes 10 to 12 servings.

There is no boss worse than a bad habit.

PINEAPPLE CHEESECAKE

Mary Lovric, Durham

1 box graham cake crumbs
1 tsp cinnamon
1 tsp vanilla
1/4 pkg unsalted butter
2 to 4 Tbsp sugar plus 3 Tbsp
5 eggs
6 pkg Knox gelatin (clear)
1 cup sugar
5 cups Dole unsweetened pineapple juice
2 pkg light Philadelphia cream cheese
1 (1 L) container Cool Whip
2 (19 oz) cans Dole crushed pineapple

Crust: Mix 2/3 box graham crumbs, cinnamon, vanilla, unsalted butter (melted) and 2 to 4 tablespoons sugar together and press down firmly so that crumbs lay flat. Save about 2 tablespoons of mixture to sprinkle on the top of the cake when finished.

Cake Filling: Separate eggs into 2 bowls; whites in one and yolks in the other. Mix egg whites with 3 tablespoons sugar until soft peaks form. In a big bowl, mix Knox gelatin, egg yolks, sugar and pineapple juice. Bring to a gentle boil on medium heat, cooking for 15 to 20 minutes, mixing constantly. Let it cool in the pot in the kitchen sink with ice cubes surrounding the pot. Keep stirring mixture while it thickens and cools down. Soften and mix cream cheese. Add Cool Whip. Fold for 2 minutes and blend well. Add first mixture. Add crushed pineapple, drained. Pour cake filling over crumbs and sprinkle the top of the cake with leftover crumbs. Cover. Leave in fridge overnight.

ALMOND CHEESECAKE

Nadine Schwandt, Hanover

1 1/4 cups graham cracker crumbs
1/2 cup margarine
1/4 cup sugar
2 (8 oz) pkg cream cheese, softened
1 (16 oz) can ready to spread vanilla frosting
1 tsp lemon juice
1 tsp almond extract
3 cups (large container) Cool Whip

Stir together crumbs, margarine and sugar. Press onto bottom and up sides of 10 inch springform pan. Beat cream cheese, frosting, lemon juice and almond extract in large mixing bowl at medium speed until well blended. Fold in whipped topping. Pour into crust. Chill until firm. Remove from pan. Garnish with fresh fruit (or fruit purée) of choice. Add toasted sliced almonds on top. Serve and enjoy. Makes 12 servings.

PECAN CHEESECAKE PIE

Doris Breadner, Markdale

8 oz cream cheese
1/3 cup white sugar
1 tsp vanilla
1 large egg
3 large eggs
1 cup corn syrup
1 tsp vanilla
1/2 cup white sugar

Blend first 4 ingredients together. Pour into unbaked 10 inch pie shell. Sprinkle with 1 1/4 cups pecans. Blend next 4 ingredients. Gently pour over nuts and bake for 50 to 60 minutes at 350°F.

CHOCOLATE CHEESECAKE

Betty Peter, Durham

Crust:
1 1/4 cups graham cracker crumbs (about 20 squares)
1/2 cup sugar
1/4 baking cocoa
6 Tbsp butter or margarine, melted
Filling:
3 (8 oz) pkg cream cheese, softened
3/4 cup sugar
3 eggs
1 cup (6 oz) semi-sweet chocolate chips, melted
1 tsp almond extract
1/2 tsp vanilla extract
Topping:
1/4 cup semi-sweet chocolate chips
1/3 cup whipping cream
1 Tbsp honey

In a bowl, combine cracker crumbs, sugar and cocoa; stir in butter. Press onto the bottom and 1 inch up the sides of a greased 9 inch springform pan; set aside. In a small mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in melted chocolate and extracts just until blended. Pour into crust. Bake at 350°F for 45 to 50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of pan to loosen; cool for 1 hour longer. Refrigerate until completely cooled. In a saucepan over low heat, melt chocolate chips, cream and honey; stir until smooth. Remove from the heat; cool for 5 minutes. Remove sides of springform pan. Pour topping over cheesecake. Chill for at least 4 hours or until topping is set. Refrigerate leftovers. Yields 12 servings.

CHERRY-O CHEESECAKE

Pearl Bumstead, Co-Chair IPM 2004 and Islay M. Livingston

8 oz pkg cream cheese
1 1/3 cups (1 can) sweetened condensed milk
1/3 cup lemon juice
1 tsp vanilla
19 oz can cherry pie filling or cherry glaze

Crust:
1 1/4 cups graham crumbs
1/4 cup melted butter
1/4 cup sugar
Cherry Glaze:
14 oz can sour pitted cherries
1/4 cup sugar
1 Tbsp cornstarch

In the food processor, soften cheese and gradually add sweetened condensed milk until thoroughly blended; add lemon juice and vanilla. Turn into chilled crust. Refrigerate 2 to 3 hours. Garnish top of cake with cherry glaze.

Crust: Mix all ingredients thoroughly, set aside 1/4 cup mixture to sprinkle on top of cake. Line crust in a 9 inch square cake dish.

Cherry Glaze: I use pie filling most of the time for convenience. Drain cherries; reserve juice. In a small saucepan, combine sugar and cornstarch; stir in juice. Cook over low heat; stir constantly until thickened and clear. Add a few drops of red food colouring. Add cherries. Cool. Spread over chilled cake.

I like to make this a day or two ahead. The flavour seems to deepen after sitting at least overnight.

BLACK BOTTOM CUPCAKES

Rosalie Murray

1 (8 oz) pkg cream cheese
1/3 cup sugar
1 egg
1/8 tsp salt
1 1/3 cups flour
1/2 tsp salt
1 tsp baking soda
1/4 cup cocoa
1 cup white sugar
1 cup water
1 tsp vanilla
1 Tbsp vinegar
1/3 cup oil

Beat first 4 ingredients well and stir in 1 (6 ounce) package chocolate chips. Sift together flour, salt, baking soda, cocoa and sugar. Add remaining ingredients. Fill muffin tins 1/3 full of chocolate mixture. Top each with a heaping tablespoon of cheese mixture. Bake at 350°F for 25 to 30 minutes.

PEANUT BUTTER CHOCOLATE CHEESECAKE

Mary McKessock, Chatsworth

Make or buy a graham wafer pie crust. Beat 2 (8 ounce) packages of cream cheese, 3/4 cup sugar and 1/2 cup peanut butter. Add 2 eggs and beat well. Pour into your graham crust and bake at 350°F for 30 minutes. Cool. Drizzle melted chocolate over this when cool and a few chopped peanuts or pecans. This is very rich so don't cut your pieces very large.

PEANUTTY HOT FUDGE CHEESECAKE

Nadine Schwandt, Hanover

1 1/2 cups graham cracker crumbs
1/3 cup margarine
1/3 cup peanut butter
1/4 cup white sugar
1 (8 oz) pkg cream cheese
1 cup icing sugar
1/3 cup peanut butter
3 cups (large container) Cool Whip
1/4 cup chopped peanuts
1/4 cup hot fudge sundae topping

Stir together crumbs, margarine, peanut butter and sugar. Press onto bottom and up sides of 10 inch springform pan. Bake at 350°F for 10 minutes. Cool. Beat cream cheese, icing sugar and peanut butter in large mixing bowl at medium speed until well blended. Fold in Cool Whip. Pour into crust. Chill. Remove from pan. Sprinkle with peanuts and drizzle with hot fudge topping. Makes 12 servings.

CREAM CHEESE CUPCAKES

Emmy McQuaid

1 box vanilla wafers
2 (250 g) pkg cream cheese
2 eggs
1 tsp vanilla
1 tsp lemon juice
3/4 cup sugar
1 can cherry pie filling
1 3/4 inch foil baking cups (medium)

Cream together cream cheese (room temperature) and sugar. Add eggs, vanilla and lemon juice. Put vanilla wafers in bottom of the baking cups. This is your base. Cover the vanilla wafers with the batter. Fill about 3/4 full. Put a small spoon of cherry mixture on top and bake at 350°F for about 25 to 30 minutes. They do not brown. Makes about 40 cupcakes. They freeze well.

MY FAVOURITE CHEESECAKE TORTE

Helen Millen, Durham

2 Tbsp unflavoured gelatin
1/2 cup cold water
1/2 tsp vanilla
1 cup sugar
1 1/2 lb cottage cheese (fine)
2 egg yolks
1/2 tsp salt
1/2 cup milk
2 egg whites (beaten)
1/2 pt whipping cream
1 small jar maraschino cherries (cut up)
1 small can crushed pineapple (drained)
Topping:
18 graham crackers, crushed
1/3 cup sugar
1/3 cup butter
1 tsp cinnamon

Dissolve gelatin in cold water. Beat egg yolks; add salt, milk, sugar and cook until thick. Add dissolved gelatin, cool until thick. Add cheese and vanilla and beat until light and fluffy. Whip the cream and beaten egg whites and fold both into cheese. Add cherries and pineapple. Line a torte pan with graham crust recipe. Reserve some crumbs for top. Pour in cheese mixture. Sprinkle crumbs on top. Let cheesecake stand overnight. Serves 10 to 12 people.

CREAM CHEESE FRUIT CAKE

Evelyn Brown, Meaford

4 oz Philadelphia cream cheese
1/4 lb butter
3/4 cup white sugar
1/4 tsp vanilla or rum flavour
4 oz red cherries
4 oz green cherries
2 eggs
1 1/8 cups flour
1/4 tsp baking powder
2 oz candied pineapple
1/2 cup raisins
1/4 tsp salt
1/2 tsp baking soda

Cream cheese, butter and sugar; add vanilla or rum flavouring. Add beaten eggs. Add flour, baking powder and baking soda, less 1/8 cup to flour fruit to add last. Bake at 350°F for 1 1/2 to 2 hours. Turn oven to lower temperature the last 1/2 hour or until cake tester comes out clean.

Envy: a disease you catch from your neighbors.

CHERRY CHEESECAKE

Nancy Becker
Ruth Addis
Susan Dietrich
Jennifer Brown

1 2/3 cups graham wafer crumbs
1/4 cup brown sugar
1/3 cup melted butter or margarine
1 cup milk
1 tsp vanilla
2 (1 1/2 oz) pkg Dream Whip
1 (8 oz) pkg Philadelphia cream cheese (softened)
1/3 cup icing sugar
1/2 tsp almond flavouring
Cherry pie filling

Mix first 3 ingredients and lightly press in 10x14 inch pan. Whip milk, vanilla and Dream Whip together till stiff. In separate bowl, mix together cream cheese, icing sugar and almond flavouring. Combine with Dream Whip mixture and spread on crumbs in pan. Spread cherry pie filling on top. Chill for at least 12 hours. You may use 1 large tub of Cool Whip in place of Dream Whip and milk. Also good substituting other fruit fillings.

PUMPKIN CHEESECAKE

Brenda Shortt-Potts, Thornbury

1/4 cup butter, melted
1 1/2 cups ginger snap or graham cookie crumbs
250 g cream cheese
3/4 cup brown sugar
1 cup canned cooked pumpkin
3 eggs
1 tsp vanilla extract
2 Tbsp white chocolate liqueur
1 tsp ground ginger
1 tsp cinnamon
1/4 tsp ground allspice
1/4 tsp salt

Preheat oven to 350°F. Butter 9 inch springform pan. For crust, in medium bowl, combine butter and cookie crumbs. Press into bottom of prepared pan. Bake in lower third of oven for 5 minutes. Remove. For filling, in large bowl, use mixer to beat cream cheese and sugar together until smooth. Mix pumpkin, then eggs one at a time. With wooden spoon, stir in vanilla, liqueur, ginger, cinnamon, allspice and salt. Pour into prepared crust and bake on middle rack for 20 minutes until set or firm around edges but loose in centre. Turn off heat and allow to cool in oven 50 minutes. Serve warm or chilled. Makes 8 to 12 servings.

NO BAKE MINCEMEAT MARSHMALLOW CHEESECAKE

Marjorie Davison, Meaford Host Family

1 cup vanilla wafer crumbs
1/4 cup margarine, melted
1 3/4 cups mincemeat
4 cups miniature marshmallows
1/3 cup orange juice
2 (8 oz) pkg Philadelphia cream cheese (softened)
2 tsp grated orange rind
1/2 pt heavy cream, whipped

Combine crumbs and margarine. Press into bottom of 9 inch springform pan. Chill. Spread mincemeat over crust. Melt marshmallows with orange juice in double boiler. Stir until smooth. Chill until thick. Combine softened cream cheese and orange rind, beating until well blended and fluffy. Whip in marshmallow mixture, fold in whipped cream. Pour over mincemeat. Chill until firm. Garnish with additional mincemeat and chopped candied fruit to form a wreath. This is a favourite Christmas dessert.

APPLE CHEESECAKE

Lorna Ellis

1 cup flour
3 Tbsp sugar
1/2 cup butter or margarine
3 large apples, sliced
1/4 cup currants
2 Tbsp sugar
8 oz cream cheese
3/4 cup sugar
1 tsp grated lemon rind
1 Tbsp lemon juice
1/2 tsp vanilla
2 eggs

Blend first 3 ingredients and pat into 8x8 inch pan. Combine next 3 ingredients and place on base. Thoroughly mix remaining ingredients and pour over apples. Bake at 350°F for 30 to 35 minutes.

APPLE CHEESECAKE OR SQUARES

Leonore Bassitta, Swinton Park

1 1/2 cups all purpose flour
1/4 lb unsalted butter
3/4 cup sugar
2 tsp baking powder
1 egg
5 to 7 sliced apples
1 (500 g) tub sour cream
2 (8 oz) pkg cream cheese
3 eggs
1/2 cup sugar, generous
3 Tbsp vanilla custard powder

Combine first 5 ingredients in mixer and spread in springform pan. Steam apples, strain juice, then add apples to top of first mixture. This will be the filling. Mix well rest of ingredients together. Spread over top of apples. Bake at 350°F for 30 minutes (till cheese feels firm).

SEX IN A PAN

Betty Muxlow, RR #2 Meaford

1 cup chopped pecans
1 cup flour
1/2 cup butter (melted)
8 oz pkg cream cheese
1 cup icing sugar
1 tub Cool Whip (large)
2 (113 g) pkg instant chocolate pudding
3 cups milk
1 chocolate square or bar

Mix pecans, flour and butter in a 9x13 inch pan. Press as evenly as possible and bake in a 350°F oven for about 20 minutes. Do not over bake or burn. Let cool. Beat cheese, icing sugar and 1/2 tub of Cool Whip. Spread over the cooled base. Beat puddings and milk together. Spread over layers 1 and 2. Top with remaining Cool Whip. Shave chocolate over the top. Refrigerate before serving. Enjoy!

MISSISSIPPI MUD PIE

Joan Milne, RR #3 Durham

1st Layer:
1 pkg vanilla wafers, crushed
1/3 cup butter
2nd Layer:
8 oz Philadelphia cream cheese (soft)
1 cup Cool Whip
1 cup icing sugar
3rd Layer:
1 pkg butter pecan pudding
1 1/2 cups milk
4th Layer:
1 pkg chocolate pudding
1 1/2 cups milk

Refrigerate each layer before proceeding. Better made the day before.

1st Layer: Mix together and place in the bottom of a 9x12 inch pan. Refrigerate.

2nd Layer: Mix together well and place over first layer. Refrigerate.

3rd Layer: Beat together and place over 2nd layer. Refrigerate.

4th Layer: Beat together and place over 3rd layer. Refrigerate.

Place the remainder of a large container of Cool Whip on the top of the layers.

Nothing takes longer than doing nothing.

MUD PIE CHEESECAKE

Meaford Chamber of Commerce

Crust:
30 chocolate wafer cookies
1/3 cup pecans
1/2 cup melted butter
First Layer:
1 1/2 lb cream cheese (room temperature)
7/8 cup sugar
1/2 cup cocoa powder
2 Tbsp flour
2 eggs
1 egg yolk
2 Tbsp coffee liqueur
1/2 tsp vanilla
10 chocolate wafer cookies
Second Layer:
1 1/4 lb cream cheese (room temperature)
7/8 cup sugar
2 Tbsp flour
2 eggs
1 egg yolk
3 Tbsp expresso or strong coffee
3 Tbsp heavy cream or sour cream
1/2 tsp vanilla
Glaze:
2 Tbsp dark rum
2 Tbsp coffee liqueur
8 oz bitter or semi-sweet chocolate bits
2 Tbsp whipping cream
2 Tbsp unsalted butter

In food processor, process chocolate cookies and pecans until finely ground. Add melted butter and process for a few seconds until combined. Press mixture on bottom and sides of a 9 or 10 inch springform pan (which should be 2 3/4 inches deep). With an electric mixer, beat together cream cheese and sugar until smooth. Add cocoa and flour and continue to mix while adding eggs one at a time, egg yolk, liqueur and vanilla. Continue to mix until blended. Spoon mixture into pan. In food processor, process 10 cookies until finely ground and sprinkle over first layer.

With electric mixer, beat together cream cheese and sugar until smooth. Add flour; continue to mix while adding eggs one at a time, egg yolk, coffee, cream and vanilla. Continue to mix until blended. Spoon on top of first layer. Place cheesecake on cookie sheet in preheated 400°F oven and bake for 10 minutes. Lower oven temperature to 300°F and continue to bake for about 1 1/2 hours, until outer edges of cake are fluffy and centre is gently set. Cool pan on a rack and refrigerate for 6 to 8 hours.

In a heavy saucepan over moderately low heat, warm rum and liqueur; add chocolate, whipping cream and butter and stir until mixture is melted and smoothly combined. Remove from heat and let mixture cool, stirring it frequently, for about 45 minutes until it is thick but still pourable. Pour glaze over cheesecake and spread smoothly. Refrigerate for at least 2 hours. To serve, unmold cake with a small sharp knife. Slice and serve with fresh whipped cream and chopped pecans.

BAKERY SHOP ICING

Helen Becker

1/2 cup butter
6 Tbsp shortening
1 cup white sugar
2 tsp vanilla
1 Tbsp cornstarch
1/2 cup warm milk

Cream butter, shortening, sugar and vanilla. Stir cornstarch into warm milk and add to sugar mixture. Blend and continue beating for 5 to 7 minutes until icing is creamy smooth.

Note: This icing will appear curdled at first, but continue beating and it will become smooth.

DOUBLE CHOCOLATE BITES

Elisabeth Webster, RR #1 Elmwood

1/3 cup brown sugar
1/4 cup butter or margarine
3 oz semi-sweet chocolate chips
1 tsp vanilla
1 egg
1/3 cup flour
Rose Bud chocolates

Melt and cool first 3 ingredients. Add last 3 ingredients. Spoon into candy sized baking cups. Bake at 350°F for 10 to 12 minutes. Top each cup with chocolate Rose Bud while still warm; will bond onto cakes. Excellent finger food dessert. Yields approximately 24 bites.

LEMON COOKIES

Leonore Bassitta, Swinton Park

375 g almonds (ground)
2 egg whites
375 g sugar
Juice from 2 lemons
Peel from 1 lemon (ground)

Beat 2 egg whites till stiff; add sugar, lemon juice and rind. Mix, add almonds. On well greased cookie sheet or on baking paper or egg wafers, put little amount of dough (1 teaspoon). Bake at 325°F for 10 to 14 minutes.

Glaze: Icing sugar and lemon juice, not too runny, cover baked cookies.

Some people will do anything for money except work.

WHEAT FREE ALMOND CRUNCH COOKIES

Donna Earl
Beautiful Joe Heritage Society, Meaford

1 cup butter, softened
1 1/2 cups white sugar
2 large eggs
1 tsp almond extract
1/2 cup almonds, ground
2 cups sliced almonds
1 1/3 cups rice flour
3/4 cup tapioca flour
1/4 cup potato starch
2 cups semi-sweet chocolate chips
4 tsp light corn syrup

Preheat oven to 350°F. In a medium bowl, blend butter and sugar with an electric mixer until mixture forms a grainy paste. Scrape down the sides of the bowl, then add the egg and almond extract. Beat at medium speed until fluffy. In a separate bowl, blend ground almonds, flours and starch. Add to the first bowl and blend at low speed until combined. Do not over mix. Form dough into 1 1/2 inch balls and roll in sliced almonds, coating each ball thoroughly. Place balls on an ungreased cookie sheet, 2 inches apart. Bake for 15 minutes or until cookies are slightly brown along edges. Transfer cookies to a cool surface covered with wax paper.

Chocolate Glaze: Scald cream in a small saucepan, then remove from heat. Stir in chocolate chips and corn syrup. Cover and let stand for 15 minutes. With a small wire whisk or wooden spoon, gently mix glaze until smooth, being careful not to create bubbles in the chocolate. When the cookies are completely cool, drizzle patterns on them with the warm glaze or dip half of the cookie into the chocolate. Refrigerate the cookies on the waxed paper until the glaze has set, about 10 minutes. Makes 2 1/2 dozen cookies.

FORGET ME COOKIES

Amanda Echlin

2 egg whites
3/4 cup white sugar
1/2 tsp vanilla
6 oz pkg chocolate chips
1 cup pecans or walnuts

Preheat oven to 350°F. Beat egg whites until stiff. Add sugar gradually; beat at high speed for 5 minutes. Add vanilla, chips and nuts. Drop by teaspoonful onto foil lined cookie sheet; foil is a must. Put into the oven. Turn oven off. Leave cookies in oven overnight or at least 8 hours. Do not open oven door. Makes 4 dozen cookies.

MAZOLA COOKIES

Marilyn Tyreman, Elmwood

1 cup white sugar
1 cup brown sugar
2 eggs
1/3 cup Mazola corn oil
2 cups flour
1 tsp baking powder
1 tsp baking soda
3/4 tsp salt
Nuts, raisins, chocolate chips or peanut butter chips
3/4 cup Reese's peanut butter chips (favorite)

Beat sugar, eggs and Mazola together. Sift flour, salt, baking powder and baking soda, then add to above mixture. For a crisp cookie, bake at 375°F for about 8 minutes. For a softer cookie, bake at 350°F for about 10 minutes. Cool on rack and enjoy!

GRAN'S COOKIES

Betty Belton, Meaford

1 cup brown sugar
1 cup margarine
1 egg
1 tsp vanilla
2 cups all purpose flour
1/2 tsp cream of tartar

Mix together and refrigerate overnight. Roll in balls and press candy bud on top. Cook at 325°F for 8 to 10 minutes to light brown. (Do not over cook.)

CHOCOLATE FILLED MERINGUE SNOWBALLS

Leanne Edwards, Ayton

1/2 cup powdered sugar
1/2 cup chocolate cookie crumbs
1/2 cup finely chopped pecans (optional)
1/4 cup semi-sweet chocolate chips
2 Tbsp bourbon or water
1 tsp light corn syrup
2 egg whites
2/3 cup sugar
1/2 tsp vanilla

Preheat oven to 250°F. Grease cookie sheets. In bowl, combine powdered sugar, cookie crumbs, pecans, chocolate chips, bourbon and corn syrup; mix well. Shape mixture into 1/2 teaspoon balls; place on cookie sheet lined with wax paper. Beat egg whites until soft peaks form. Gradually add sugar, beating until stiff peaks form. Add vanilla. Drop balls into egg white mixture, 1 at a time. With spoon, coat well to form 1 inch balls; place on greased cookie sheet. Swirl top of meringue with spoon. Bake at 250°F for 30 minutes or until snowballs are crisp. Remove from cookie sheet immediately.

OATMEAL CRANBERRY CHOCOLATE CHIPPERS

Marilyn Sinclair, Meaford

3/4 cup butter, room temperature
3/4 cup packed brown sugar
1/4 cup granulated sugar
1 egg
2 tsp vanilla
1 Tbsp water
3/4 cup all purpose flour
3/4 tsp baking soda
Pinch salt
2 cups quick cooking (not instant) rolled oats
1 cup corn flakes
1 cup crisp rice cereal
1 cup dried cranberries
1 cup milk chocolate chips

Preheat oven to 350°F. In a large bowl, using electric mixer on medium speed, cream butter, sugars, egg, vanilla and water until light and creamy. In small bowl, combine flour, baking soda and salt. Add to creamed mixture, beating on low speed until blended. With wooden spoon, stir in oats, corn flakes and rice cereal, then dried cranberries and chocolate.

Using an ice cream scoop or round spoon, place balls of dough on cookie sheet about 2 inches apart. Flatten each ball with fingers until cookies are about 1/2 inch thick. Bake for 12 to 15 minutes or until golden brown. Cool for a few minutes before transferring to rack to cool completely. Makes about 30 cookies.

PEANUT BUTTER CHOCOLATE ROLL

Cathy McRonald

3/4 cup corn syrup
3/4 cup sugar
3/4 cup peanut butter
2 Tbsp butter or margarine
4 1/2 cups Rice Krispies
1/3 cup butter or margarine
2 Tbsp milk
1 1/2 cups icing sugar
1/2 cup cocoa

Cook syrup and sugar until bubbly. Add peanut butter and butter (2 tablespoons). Mix well. Add Rice Krispies and mix well. Press in well greased jelly roll pan or cookie sheet. Heat butter (1/3 cup) and milk until melted. Stir in icing sugar and cocoa and stir until icing consistency. Add more icing sugar if too thin. Let Rice Krispies mixture fall on waxed paper. Spread cocoa mixture on the Rice Krispies mixture and roll like a jelly roll. Keep in fridge. Slice with sharp knife when needed.

THREE INGREDIENT PEANUT BUTTER COOKIES

Howard McRonald, Hanover

1 cup white sugar
1 cup peanut butter
1 egg

Roll into balls and flatten with fork. Bake for 12 to 15 minutes at 350°F.

CHEWY CHOCOLATE CHIP COOKIES

Joyce Janssen, Elmwood
Nadine Schwandt, Hanover

1 cup brown sugar
1/2 cup margarine
1 egg
1 tsp vanilla
1 1/4 cups flour
1/2 tsp baking powder
1/2 tsp salt
1 cup chocolate chips
Optional:
1/2 cup peanut butter
1/2 cup quick rolled oats

Beat together sugar, margarine, egg and vanilla. In a separate bowl, mix flour, baking powder and salt. Add flour mixture to beaten ingredients. Stir in chocolate chips. Bake at 350°F for 10 minutes. Do not over bake. Yields approximately 3 dozen.

OLD FASHIONED SHORTBREAD

Greta Kennedy, Durham
Barb Addis-Neustadt

1 lb butter, softened
1 cup icing sugar
4 cups all purpose flour

Work icing sugar into softened butter; add 4 cups all purpose flour gradually. Mix thoroughly. Turn out and knead till smooth. Pat out by hand to 1/4 inch thickness. Cut with cookie cutter. Place on ungreased cookie sheet. Bake at 350°F until pale brown, approximately 20 minutes.

CHRISTMAS SHORTBREAD

Jackie Hawken, Markdale

5 cups sifted flour
1 cup rice flour
1 lb butter
1/2 lb (1 cup) fruit sugar

Cream butter and add sugar. Mix 3 cups flour (including rice flour) with mixture. Turn onto floured board and knead until it cracks. Pour onto a jelly roll pan. Flatten out evenly then prick with a fork. Bake at 300°F for 50 minutes or until brown. Cut into squares while still hot. You can also mix the batter in a mixer with a dough hook.

WHIPPED SHORTBREAD

Bernice Ellis, Whitney
Elizabeth McGilveary

1 lb butter
1 cup icing sugar
1/2 cup cornstarch
3 cups flour
1 tsp vanilla

Beat butter and icing sugar; add other ingredients. Beat till like whipped cream. Drop by half spoonful on greased baking sheet. Bake for 15 minutes at 350°F. For Christmas colors, divide dough in half; add food coloring. Red in one half, green in other half.

PORCUPINES

Neustadt Women's Institute

1 cup cut up dates
3/4 cup white sugar
2 eggs

Cook till sticky and dates are cooked. Remove from heat. Add 4 cups Rice Krispies. Form into balls or make a roll. Roll in coconut.

CRANBERRY HAYSTACKS

Marjorie Keenan, Meaford

1 (3 oz) pkg cream cheese
2 Tbsp milk
2 squares white chocolate, melted and cooled
1/2 tsp vanilla
1/4 tsp salt
2 cups miniature marshmallows
1 1/2 cups chow mein noodles
1/2 cup dried cranberries

Line cookie sheet with wax paper. In bowl, combine cream cheese and milk. Beat at medium speed until smooth. Stir in marshmallows, noodles and cranberries. Drop by spoonful onto cookie sheet. Chill and store in refrigerator.

Trouble is usually produced by those who don't produce anything else.

QUICK CHOCOLATE DROPS

Tait Hawken, Markdale

3 cups rolled oats
1 cup shredded coconut
5 Tbsp cocoa
1 1/2 cups white sugar
1/2 cup butter
1/2 cup milk
1/2 tsp vanilla

Combine in a large bowl, oats, coconut and cocoa. In a saucepan, place white sugar, butter and milk. Heat to boiling point. Boil for 1 minute. Remove from heat. Pour over the dry ingredients and add 1/2 teaspoon vanilla and mix well. Drop spoonfuls on a cookie sheet covered with wax paper.

DROP COOKIES (No Bake)

Catharine Campbell

2 cups white sugar
1/2 cup shortening
1/2 cup milk
Salt
3 cups rolled oats
1 cup coconut
6 Tbsp cocoa
1 Tbsp peanut butter
1 tsp vanilla

Bring first 4 ingredients to rapid boil. Add remaining ingredients. Drop on wax paper.

CHOCOLATE COCONUT HAYSTACKS (No Bake)

Danielle Watson, RR #1 Durham
Bonnie Stethem
Jackie Pennings

2 cups white sugar
1/2 cup butter
6 Tbsp cocoa
1/2 cup milk
3 cups oatmeal
1 cup coconut
1 tsp vanilla
1/2 tsp salt

Heat sugar, butter, cocoa, milk, stirring till it comes to a boil. Add oatmeal, coconut, vanilla and salt. Drop by tablespoon on cookie sheet. Cool at room temperature till firm.

Tact: to hammer in a point without hitting a thumb.

PEANUT BUTTER BALLS

Winifred Shaw, Meaford

1 cup icing sugar
1 cup peanut butter
1 tsp butter (full tsp)
Pinch salt
1/2 cup chopped walnuts, dates and maraschino cherries (cut very fine)

Roll into small balls. Make a thin icing with warm water and icing sugar. Dip balls to coat, then into crushed peanuts or coconut. Refrigerate in container, will keep well.

CHERRY BALLS

Taryn Hill, Meaford

24 maraschino cherries
1/2 cup butter
1 3/4 cups icing sugar
1 tsp orange juice
1 cup coconut

Drain maraschino cherries. Cream together remaining ingredients and chill. Coat cherries. Roll in graham wafer crumbs. Refrigerate.

GOLD NUGGETS

Mrs. David J. Lawrence, Durham

1/4 lb butter
2 small pkg butterscotch Chipits
1 large pkg chocolate chips
1 dash salt
1/4 cup nuts
1/2 cup coconut
Cherries

Melt first 5 ingredients in double boiler and beat. Take off heat. Add nuts, coconut, 10 cherries, chopped fine. Mix well and drop by spoonful on waxed paper.

When you get to the end of your rope, tie a knot in it and hang on.

CRISPY OAT COOKIES

Clara Schutz, Durham

1 cup butter or margarine, softened
1 cup sugar
1 cup firmly packed brown sugar
1 egg
1 cup vegetable oil
1 tsp vanilla extract
3 1/2 cups all purpose flour
1 tsp baking soda
1/2 tsp salt
1 cup regular oats, uncooked
1 cup crushed corn flakes
1/2 cup flaked coconut
1/2 cup chopped pecans or walnuts

Cream butter; gradually add sugars, beating well at medium speed of an electric mixer. Add egg and beat well; add oil and vanilla, mixing well. Combine flour, baking soda and salt; add to creamed mixture, mixing well. Stir in oats and remaining ingredients. Shape dough into 1 inch balls. Place on ungreased cookie sheets and flatten each ball with tines of a fork. Bake at 325°F for 15 minutes. Cool slightly; remove from cookie sheets and cool on wire racks. Yields 10 dozen.

CRUNCHY GINGERSNAP COOKIES

Laurie Hooper, Durham

1 1/2 cups shortening
2 cups white sugar
2 eggs
1/2 cup molasses
4 cups flour (plus few Tbsp)
2 tsp baking soda
2 tsp cloves
2 tsp ginger
2 tsp cinnamon

Cream shortening, then add sugar, 2 eggs and molasses. In a separate bowl, combine flour, baking soda and spices. Add dry mixture slowly. Roll dough into 1 inch balls and roll in white sugar. Bake at 350°F for approximately 12 to 15 minutes. Makes 5 dozen.

A smile is a curve that can very often set a lot of things straight.

GERMAN GINGER COOKIES
(Bruenne Pfeffernuesse)

Barbara Cooper-Jones

1 1/2 cups sugar
3/4 cup soft butter
1/4 cup blackstrap molasses
1/4 cup fancy molasses
1 tsp cinnamon
1 tsp cardamon
1/2 tsp cloves
1/2 tsp ginger
1 lemon rind, grated
1 1/2 tsp baking soda, dissolved in tiny amount water
2 cups all purpose flour, sifted with above dry ingredients

Preheat oven to 300°F. Cream butter mixture and add dry ingredients to make a stiff dough (more flour may be needed). You can drop cookies and flatten with fork or form stiff dough into rope and cut off chunks. Cookies should rise slightly and then flatten. Bake for 10 to 12 minutes on ungreased Teflon baking sheet. Cool slightly and remove from cookie sheet while still warm. If cookies are too hard, add a slice of fresh bread to the tin for a few hours.

GINGER COOKIES

Pat Carmount

1 1/4 cups butter (do not substitute)
1/2 cup margarine
2 1/2 cups white sugar
3 eggs
3/4 cup molasses
5 cups flour
2 1/2 tsp baking soda
2 1/2 tsp cinnamon
1 1/4 tsp ginger
1 1/4 tsp cloves

Cream together butter, margarine, white sugar, eggs and molasses. Mix together remaining ingredients and add to cream mixture. Roll in balls, dip in sugar. Bake for 13 minutes at 350°F. After 10 minutes in the oven, open door, pick up tray and drop it on the rack. Continue to bake for another minute or two. Remove from oven and when cool, remove from cookie sheet. Enjoy.

Happiness is like a kiss;
you must share it to have it.

CARROT, RAISIN, BRAN COOKIES

Shirley Dennis

1 1/2 cups (375 mL) all purpose flour
1 tsp (5 mL) ground cinnamon
1/2 tsp (2 mL) baking soda
1 cup (250 mL) butter, softened (I use 1/2 margarine)
1 cup (250 mL) packed brown sugar
1 egg
1 cup (250 mL) finely shredded carrot
1 tsp (5 mL) vanilla
2 cups (500 mL) Bran Flakes cereal
1/2 cup (125 mL) raisins

Stir together flour, cinnamon and baking soda. Cream butter until light; gradually add sugar. Add egg; beat well. Stir in carrots and vanilla. Blend in dry ingredients. Fold in cereal and raisins. Drop by rounded spoonfuls, 2 inches (5 cm) apart onto ungreased cookie sheet. Bake in 375°F (190°C) oven for 9 to 10 minutes or until light golden brown. Makes about 5 dozen cookies.

SOUR CREAM FRUIT DROPS

Helen Becker

1/2 cup butter
1 cup brown sugar
1/2 cup white sugar
2 eggs
1 cup sour cream
1 tsp vanilla
2 1/2 cups flour
1/2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
1/4 tsp cloves
1 cup dates, chopped
1 cup cherries, chopped
2 cups raisins
1 cup nuts, chopped
1 Tbsp grated orange rind

Cream butter and sugars together; add eggs and beat well. Stir in sour cream and vanilla. Mix dry ingredients and fruit. Blend into creamed mixture. Chill for 1 hour. Drop by teaspoon onto greased cookie sheet. Bake for 10 to 12 minutes at 325°F.

SURPRISE DESSERT

Susie Wilson, RR #3 Durham

1 pkg miniature marshmallows
1 pkg chocolate cake mix
1 can cherry pie filling

Grease 9x13 inch baking dish. Spread a layer of marshmallows in pan. Prepare cake mix as directed and spread over marshmallows. Spread can of pie filling over cake mix. Bake at 350°F for 40 to 50 minutes. White cake mix with blueberry is good also. The surprise part of this dessert is that the pie filling goes to the bottom and marshmallows to top.

CHOCOLATE CAKE WITH CHERRY PIE FILLER

Jacqueline Overholt

1 pkg fudge cake mix
1 (20 oz) can cherry pie filler
1 tsp almond extract
2 eggs, well beaten

Icing:
1 cup white sugar
5 tsp butter
1/3 cup milk
6 oz chocolate chips

Mix first 4 ingredients by hand. Put in 9x13 inch greased pan and bake at 350°F for 35 to 40 minutes.

Icing: Boil sugar, butter and milk for 1 minute. Add chocolate chips and beat until cool. Spread on cake.

EASY CREAMY CHOCOLATE TORTE

Lois Jones, Williamsford

1 (515 g) pkg devils food cake mix
2 cups (500 mL) whipping cream (I use Cool Whip)
1/2 cup (125 mL) white sugar
1/4 cup (50 mL) cocoa
4 (39 g) Skor chocolate bars, crushed

Prepare cake mix in 2 (9 inch, 23 cm) round cake pans according to package directions. Cool. Cut each layer in half. Combine whipping cream, sugar and cocoa (no sugar if using Cool Whip). Chill for 15 minutes. Whip until stiff. Fold in 3 crushed Skor bars. Spread cream mixture between layers and on top of cake. Sprinkle remaining Skor bar on top. Chill until ready to serve. Preparation time: 20 minutes. Baking time: 33 minutes. Makes about 8 servings. Freezing not recommended.

Tip: Prepare cake ahead and freeze. It's ready to assemble at a last minutes notice.

The best and most beautiful things in the world cannot be seen or touched, but are felt in the heart.

BUTTER BRICKLE ICE CREAM DESSERT

Kaitlyn Pfeffer
Eileen Sunstrum

2 cups flour
1/2 cup oatmeal
1/2 cup brown sugar
1 cup margarine
1 cup chopped pecan pieces
1 jar Kraft caramel sauce
1 (2 L) vanilla ice cream

Melt margarine; add flour, oatmeal, brown sugar and pecans. Pat thin on large cookie sheet. Bake at 400°F for 15 minutes. Crumble while hot and spread half the crumbs on bottom of 9x13 inch pan. Drizzle half the jar of caramel over crumbs. Spread ice cream. Add remaining crumbs and rest of caramel sauce on top. Freeze. Remove from freezer 20 minutes before serving.

CHOCOLATE DELIGHT

Betty Muxlow, R 2 Meaford
Irene McConnell
Kaitlyn Pfeffer
Jennifer Sheridan
Marg Eckhardt

2 (310 g) pkg brownie mix
2 boxes chocolate mousse or instant chocolate pudding (Oetker, milk chocolate, 87 g)
2 large Cool Whip
4 Skor bars, crushed
1/4 to 1/2 cup Baileys Irish cream or Kahlua, optional
Cherry pie filling (variation)

Bake brownies according to directions in 2 (8x8 inch) square pans. Let cool. Mix mousse according to directions. Both boxes can be mixed together (optional). Decrease milk by 1/4 to 1/2 cup and replace with Baileys. In a glass punch bowl, spoon in 1 pan of brownies. Next, put on 1/2 the mousse by spoonfuls. Next, frozen chunks of 1 Cool Whip. Sprinkle 2 bars on top. Repeat with the other half of ingredients. The layers do not have to be smooth or level.

This can be made in a smaller quantity but put in a clear glass bowl. Use 1/2 the recipe and make 2 layers of each, as in the full recipe. No-Name brownie mix and Cool Whip work great. Refrigerate! Can be served almost immediately and oh, so good! Serves quite a few.

TURTLE CAKE

Marie McRonald

1 chocolate cake mix
1 cup butter, melted
1 can sweetened condensed milk
16 oz Riesen candies (Werthers chocolate)
1/2 cup pecans, chopped

Mix cake according to package directions. Divide batter in two. To one half, add 1/2 cup melted butter and 1/2 can of condensed milk. Pour into 9x13 inch pan which has been greased and floured. Bake for 25 minutes at 350°F. In a saucepan, add last of butter. Add candies and melt. Add 1/2 can of milk and pecans. Pour this mixture over baked cake. Pour remaining batter over the candy mixture. Bake for another 25 minutes at 350°F. This is a very rich cake.

BLUEBERRY ANGEL DESSERT

Marie Krauter, Marshall

1 (8 oz) pkg cream cheese (softened)
1 cup icing sugar
1 (8 oz) carton whipped topping
1 angel cake (broken into pieces)
1 can blueberry pie filling

Beat cream cheese and sugar in large bowl. Fold in whipped topping and add angel cake. Spread evenly in 9x9 inch pan (ungreased). Top with pie filling. Refrigerate for at least 2 hours before serving.

RHUBARB TORTE

Connie Krauter, RR #3 Elmwood

1 cup flour
1/2 cup margarine
5 Tbsp icing sugar
1/4 tsp salt
2 eggs
1 1/2 cups sugar
1/4 cup flour
3/4 tsp baking powder
3 cups raw rhubarb

Mix first 4 ingredients and press into 9x13 inch baking dish. Bake for 12 minutes at 375°F. Beat next 5 ingredients. Put on top of baked crust. Return to oven and bake for 35 to 40 minutes in 375°F oven. Very good! Serves 12.

STRAWBERRY MARSHMALLOW DESSERT

Durene Butchart, Meaford

32 large marshmallows
1/2 cup milk
1 cup cream, whipped
1 tsp vanilla
1/4 tsp salt
1 1/2 cups fruit
Crust:
1/2 cup butter
2 cups graham wafer crumbs
1/3 cup brown sugar
Or:
1/2 cup butter
1 cup all purpose flour
2 Tbsp white sugar

Over hot water, melt marshmallows in the 1/2 cup milk. Cool thoroughly but do not allow to jell. Beat out the lumps. Fold in whipped cream, vanilla and salt. Prepare 1 1/2 cups fruit (fresh peaches, raspberries or blueberries may be substituted for strawberries). Arrange fruit and marshmallow cream mixture in layers in shortbread or graham wafer crust.

Crust: Melt butter in saucepan. Stir in crumbs (or flour) and sugar. Put into 9x13 inch ungreased pan. Bake in 350°F oven, 325°F convection oven, until golden, 15 minutes regular or 10 minutes convection. Cool. Chill for at least 1 hour before serving. Remove 20 minutes before serving to take chill off crust.

ALMOND PUFF

Muriel Hindle

1/2 cup butter
1 cup flour
2 Tbsp water
1/2 cup margarine
1 tsp almond flavoring
1 cup flour
3 eggs
Glaze:
1 1/2 cups icing sugar
2 Tbsp butter
Almond extract
1 to 2 Tbsp warm water
Walnut pieces or toasted almonds

Heat oven to 350°F. Cut 1/2 cup butter into 1 cup flour. Sprinkle 2 tablespoons water over mixture. Mix with fork. Round into a ball. Divide in half. Put on ungreased baking sheet. Pat each half into a 12x3 inch strip. Strips should be about 3 inches apart. Heat 1/2 cup butter and 1 cup water to a rolling boil. Remove from heat and stir in 1 cup flour. Add eggs, one at a time. Add almond extract. Divide in half. Spread each half over strips, covering strips completely. Bake for 60 minutes.

Glaze: Spread glaze on strips while they are hot. Top with almonds (toasted) or walnut pieces. Cut into ribbon size pieces.

HOLIDAY YULE LOG *Shannon and Ceilidh Bradbury, Priceville*

2/3 cup flour
1/2 tsp calumet baking powder
1/2 tsp salt
5 eggs
3/4 cup sugar
2 squares unsweetened chocolate
1/4 cup cold water
2 Tbsp sugar
1/4 tsp baking soda
Chocolate Cheese Frosting:
1 (3 oz) pkg cream cheese
3/4 cup confectioners' sugar
1 tsp vanilla
4 squares semi-sweet chocolate (melted and cooled)
1 1/2 cups heavy cream

Mix flour, baking powder and salt. Beat eggs in large bowl. Gradually beat in 3/4 cup sugar until fluffy and light. Gradually fold in flour mix. Melt chocolate until smooth. Immediately add water, 2 tablespoons sugar and baking soda. Stir until thick and smooth. Blend with batter. Pour into 15x10 inch jelly roll pan greased on bottom and sides. Line bottom with wax paper and grease again. Bake at 350°F for 18 to 20 minutes. Test. Remove from pan. Remove paper. Turn out onto towel sprinkled with confectioners' sugar. Trim off crisp edges. Starting on short side, roll up cake with towel. Cool on rack. Prepare chocolate cheese frosting. Unroll cake and spread with 1 3/4 cups frosting. Roll and place on serving plate. Spread remaining frosting on cake. If desired, garnish with rolled green gum drops cut into holly leaf shapes and piped with melted chocolate. Add red cinnamon candies for berries.

Chocolate Cheese Frosting: Beat cream cheese with confectioners' sugar until light and fluffy. Add vanilla and chocolate. Blend well. Whip cream until soft peaks, fold into chocolate mixture.

Feed your faith and your
doubts will starve to death.

EASY ECLAIR DESSERT

June Lawrence, RR #4 Durham

2 Tbsp whole graham crackers, halved
3 cups cold milk
2 (4 serving size) pkg Jell-O vanilla flavor instant pudding and pie filling
1 (12 oz) tub Cool Whip, whipped topping, thawed
1 (16 oz) container ready to spread chocolate fudge frosting
Strawberries

Arrange 1/3 of the crackers on bottom of 13x9 inch baking pan, breaking crackers to fit if necessary. Pour milk into large bowl. Add pudding mixes. Beat with wire whisk 2 minutes. Gently stir in whipped topping. Spread 1/2 of the pudding mixture over crackers. Place 1/2 of the remaining crackers over pudding, top with remaining pudding mixture and crackers. Remove top and foil from frosting container. Microwave frosting in container on High 1 minute or until pourable. Spread evenly over crackers. Refrigerate 4 hours or overnight. Cut into squares to serve. Garnish with strawberries. Makes 18 servings.

GAIL'S TREATS

Gail Lambe

1 box Ritz crackers
1 pkg Skor Chipits
1 can Eagle Brand milk

Break crackers up in a plastic bag or the bag they come in. Mix all the ingredients together. Put in a greased pan of your choice, small 8x8 inch if you want them thicker or large 9x12 inch if you want them thinner. Bake at 325°F for 15 to 20 minutes. Delicious!

No one ever injured their eyesight by looking on the bright side of things.

CREAM PUFFS

Mary McKessock, Chatsworth
Vera Krauter

1 cup water
1/2 cup butter
1/4 tsp salt
1 cup sifted all purpose flour
4 eggs
Vanilla Custard Filling:
1/3 cup granulated sugar
1 Tbsp flour
1 Tbsp cornstarch
1/4 tsp salt
1 1/2 cups milk
1 egg yolk, beaten
1 tsp vanilla

In a saucepan, heat water, butter and salt to a rolling boil. Reduce heat and quickly stir in flour all at once, mixing vigorously until mixture leaves side of pan in a ball. Remove from heat. Add eggs, one at a time, beating after each egg really well. Drop dough onto a greased cookie sheet with a tablespoon 3 inches apart. Bake at 400°F for 10 minutes. Lower heat to 350°F and bake for 25 minutes longer or until golden. Remove from oven and slit the side with point of a knife to let steam out. Cool and fill with a pouch with vanilla custard filling.

Vanilla Custard Filling: Combine sugar, flour, cornstarch and salt in a saucepan. Gradually stir in milk. Cook and stir over medium heat until mixture thickens and comes to a boil. Cook for 3 minutes. Combine egg yolk with small amount of hot milk mixture and add back to pan. Add vanilla. Continue to cook for 2 minutes more. Let cool.

Put cooled custard into a pastry bag. Stick nozzle through the knife slit in puff and fill with custard. You can sift icing sugar over these or drizzle melted chocolate. Believe it or not, these are easy to make. Even my daughter Lisa who says she can't cook can make these.

Note: I put custard in a small Ziploc bag and snip a tiny corner out of the bag to fill puffs. I also do the same for melted chocolate.

What you have outside counts less
than what you have inside you.

TAMPA TEMPTATION

Joanne Leno, Durham

1 cup corn oil
2 eggs
3 cups chopped peeled apples
1 cup coconut
1 tsp salt
2 cups sugar
1 tsp baking soda
2 cups flour
3/4 cup broken nuts
Frosting:
1 (8 oz) pkg cream cheese
1 stick margarine
2 Tbsp vanilla
2 cups confectioners' sugar

Mix oil, eggs and sugar together. Add dry ingredients and mix well. Blend in apples, nuts and coconut. Bake for 45 minutes at 350°F in buttered floured 13x9 inch pan. Cool on rack, then frost.

Frosting: Mix well and spread over the cake. Yummy!

TOFFEE DROPS

Gwen Wilton, Hanover

3 pkg Macintosh toffee bars
2 Tbsp butter
1 1/2 Tbsp milk
3 cups corn flakes
Maraschino cherries

Melt toffee, butter and milk in double boiler. Stir until smooth, remove from heat. Stir in corn flakes, toss to coat evenly. Drop by spoonful onto waxed paper. Top with small piece of cherry.

FROZEN LEMON SOUFFLÉ

Marie Saunders, RR #3 Markdale

1 envelope gelatin (1 Tbsp)
1/4 cup cold water
6 egg yolks
1 cup sugar
2/3 cup lemon juice
1 Tbsp grated lemon rind
4 egg whites
1 1/2 cups heavy cream

Butter a band of wax paper and fasten it around the top of a 1 quart soufflé dish to form a collar extending 3/4 inch over top of the dish. Soften gelatin in the water. Beat egg yolks and sugar until thick and light. Stir in the lemon juice. Cook over low heat, beating steadily, until thickened and hot but not boiling. Mix in the gelatin until dissolved and then add the lemon rind. Remove from heat and cool, stirring occasionally. Beat egg whites until stiff but not dry. Fold into lemon mixture. Beat the cream and fold in. Slowly pour into the soufflé dish. The mixture will be above the top of the dish. Freeze. When ready to serve, carefully remove paper. Decorate with whipped cream and grated lemon rind or lemon twists.

CHOCOLATE ANGEL DESSERT

Gloria Magwood

1/4 oz envelope unflavored gelatin
1/2 cup water
1 cup semi-sweet chocolate chips
4 egg yolks (large), fork beaten
4 egg whites (large), room temperature
1 envelope dessert topping, not prepared
1/2 cup milk
1/3 cup chopped pecans (or almonds)
1 large angel food cake, cut into slices, then cubes
1/3 cup chopped pecans or almonds for garnish

Sprinkle gelatin over water in small saucepan. Let stand for 1 minute. Heat, stirring constantly until dissolved. Add chocolate chips. Heat and stir on low until melted. Slowly stir in beaten egg yolks. Pour into large bowl. Cool to lukewarm. Beat egg whites in medium bowl until stiff. Fold into chocolate mixture. Beat topping mix and milk in small bowl until stiff. Fold into chocolate mixture. Add first amount of pecans. Fold in. Scatter 1/2 of cake chunks into ungreased 9x13 inch. Spoon 1/2 of chocolate mixture over top. Repeat both layers and sprinkle with second amount of pecans and chill for several hours. Yummy mousse-like dessert. Has a unique look.

CHOCOLATE MOUSSE

Mans Cramer, RR #2 Durham

5 squares dark or semi-sweet chocolate
2 1/2 oz sweet butter
4 eggs, separated
3 Tbsp granulated sugar
1 cup whipped cream
2 Tbsp water, approximately

Melt chocolate in 2 tablespoons of water in double boiler on low. Add the butter and blend well. Add egg yolks, one at a time, take mixture off the heat. Add sugar, mix well. Beat egg whites till stiff. Add to mixture. Fold in whipped cream. Pour into individual glasses and refrigerate at least 2 to 3 hours. Top with small dollop of whip cream and some shaved chocolate. Recipe is for 4 persons; add 1 square of chocolate and 1 egg yolk per person.

Curiosity is what you have; nosiness is what they have.

RASPBERRY DELIGHT

Joyce MacMillan, Durham

1 1/2 cups graham wafer crumbs
1/2 cup brown sugar
1/2 cup melted butter
1/2 tsp cinnamon
1 (3 oz) pkg raspberry Jello
1 carton frozen raspberries
20 large marshmallows
1/2 cup milk
1/2 pt whipped cream or 1 pkg whipped topping

Mix first 4 ingredients well, save 1/4 cup for topping. Press remainder into a 9x12 inch pan. Bake at 250°F for 8 to 10 minutes. Dissolve Jello in 1 cup of boiling water. Add carton of frozen raspberries, breaking them up as they thaw. Let partially set and pour over crust. Melt marshmallows in top of a double boiler with 1/2 cup of milk. Cool. Fold in the whipped cream. Spread mixture over raspberry filling. Sprinkle with the remaining 1/4 cup of wafer crumbs. Refrigerate overnight!!

LADY FINGER DELIGHT

Nancy Janssen, Elmwood

1 pkg instant vanilla pudding (2 cups)
2 pkg Dream Whip
1 pkg ladyfingers
2 cans mandarin oranges

Make pudding according to package directions. Make Dream Whip according to package directions. Cover bottom of casserole dish (7 1/2x12 inch) with ladyfingers. Moisten with juice from 1 can of oranges. Cover ladyfingers with oranges. When pudding has set slightly, spread out evenly on dish. Cover pudding with Dream Whip. Decorate with oranges.

Instead of oranges, you can use any kind of canned fruit. You can substitute real whipping cream for Dream Whip.

Some cause happiness wherever
they go; others, whenever they go.

FLUFFY FRUIT CLOUD

Barb Addis, RR #1 Neustadt

1 (10 oz) can mandarin oranges, drained
1 (19 oz) can pineapple tidbits, drained
1 (14 oz) can pitted cherries, drained
1/3 cup flaked coconut
1 (15 oz) can Nestle's rice pudding
2 Tbsp reserved pineapple juice
1 Tbsp lemon juice
1/4 tsp grated lemon peel
1 cup mini marshmallows
1 cup whipped whip cream

Reserve pineapple juice. Add ingredients. Mix gently. Refrigerate for 8 hours. Makes 8 to 10 servings.

CHERRY COCONUT DELIGHT

Mary Wilcox, Meaford

1/2 cup butter or margarine
3/4 cup brown sugar
1 cup flour
1 1/3 cups coconut
2/3 cup crushed soda crackers
1 can cherry pie filling
1/4 tsp almond flavouring

Melt butter and stir in all dry ingredients. Spread half in 8 or 9 inch pan. Spread pie filling and almond on top. Cover with remaining cracker mixture. Bake for 35 minutes at 350°F. Serve warm or cold with ice cream.

PEANUT BUTTER DESSERT

Elaine Green, Dundalk

Base:
1 cup graham wafer crumbs
1/4 cup brown sugar
1/4 cup butter
Topping:
1 large pkg cream cheese
2 cups white sugar
1 cup peanut butter
1 cup milk
1 large tub Cool Whip

Base: Blend together and make a crust for a 9x13 inch pan.

Beat together cream cheese and white sugar. Add peanut butter, milk and Cool Whip. Beat until smooth. Pour on graham crust and freeze. Shave chocolate over top. Keep in freezer.

FRUIT PIZZA

Gwen Mitchell

1/2 cup butter
1/4 cup icing sugar
1 cup flour
1 (8 oz) pkg cream cheese
1/3 cup white sugar
1 tsp vanilla

Glaze:
2 Tbsp cornstarch
1/2 cup sugar
1 cup pineapple juice
1 tsp lemon juice
Assorted fruits: berries, melon, grapes, cherries, kiwi, etc.

Mix butter, icing sugar and flour well. Press onto pizza pan. Bake at 350°F for 8 to 10 minutes. Cool. Cream cheese, sugar and vanilla and spread on cooled base. Make a design of fruits on the cheese mixture. Spread cooked and cooled glaze over all. Chill and enjoy.

OLD FASHIONED MICROWAVE RICE PUDDING

Britta Parrish, Meaford

2 cups cooked rice
1 1/2 cups milk
1/2 cup brown sugar
1 Tbsp soft butter
1 Tbsp vanilla extract
3 eggs, beaten
Whipped cream, optional
Raisins, optional

Combine cooked rice, milk, brown sugar, butter, vanilla and eggs in microwave casserole. Microwave at medium (5) for 13 to 15 minutes, stirring every 5 minutes. Add raisins (optional, as many as you like). Let stand for 10 minutes. Serve warm or cold topped with whipped cream, if desired. Makes about 6 servings.

RICE PUDDING

Alanna Echlin

2/3 cup Minute Rice
1 cup water
1/4 tsp salt
1 slightly beaten egg yolk
1 1/4 cups milk
1/8 tsp cinnamon
1/8 tsp nutmeg
1/3 cup raisins
1/3 cup white sugar
1 Tbsp butter

Combine Minute Rice, water and salt. Cover, simmer for 5 minutes. Remove from heat. Blend egg and milk, stir into rice. Add rest of ingredients. Mix well. Bring to a boil, stir constantly. Cover. Remove from heat and let stand for 1 hour. Stir just before serving. Serve pudding warm or cool. Makes 4 servings.

HUNTERS' DELIGHT

Marilyn Rivest, Cookbook Committee

1/4 cup shortening
1/2 cup sugar
1 egg, beaten
1/2 tsp baking soda
3/4 cup milk
1/2 tsp cinnamon
1/4 tsp vanilla
1/2 cup chopped raisins
1 cup soft bread cubes, packed lightly
1/4 tsp salt
1/4 cup chopped walnuts
Fruit Sauce:
1 Tbsp cornstarch
1 cup fruit juice or leftover syrup from canned fruit
2 Tbsp butter

Cream shortening, add sugar gradually. Cream well. Add beaten egg and mix well. Add baking soda to milk and add to creamed mixture. Add remaining ingredients and blend well. Pour into greased baking dish, 10x6x2 inch. Bake at 350°F for 45 minutes or microwave about 12 minutes. Serve warm with cream or fruit sauce.

Fruit Sauce: Mix cornstarch and fruit juice. Microwave till thick. Add butter and small amount (1/4 teaspoon) lemon juice. Stir and serve over Hunters' Delight or other puddings.

PLUM PUDDING

Margaret Ormsby, Meaford

1 cup flour
1 cup raisins
1 cup mixed peel
1 cup suet
1 cup brown sugar
1 cup bread crumbs
1 tsp cinnamon
1 tsp nutmeg
1/2 cup milk, scalded
1 tsp baking soda
1 Tbsp molasses or corn syrup or maple syrup
2 eggs

Dissolve baking soda in milk. Mix remaining ingredients well. Steam 2 hours. Can be made ahead and warmed up when ready to use.

People are generally about as happy
as they make up their minds to be.

CHRISTMAS PUDDING

Gail Lambe, Meaford

2 cups flour
1 tsp salt
1 cup suet
1 cup brown sugar
1 tsp cinnamon
1 cup grated carrot
1 cup grated potatoes
1 cup currants
1 cup raisins
1/2 cup cherries
1 tsp baking soda
1 tsp nutmeg
1/2 tsp mace
1/2 cup sour milk or buttermilk
2 tsp molasses

Add half dry ingredients and sour milk and molasses. Then add the rest of the dry ingredients. Steam for 3 hours.

CHRISTMAS PUDDING AND SAUCE

Susan Dietrich
Liz Wulff

1 cup grated carrots
2 cups raisins
1 cup suet
1 tsp cinnamon
1/2 tsp nutmeg
Pinch salt
1 1/2 cups flour
1 cup grated potatoes
1 cup currants
1 cup brown sugar
1/2 tsp cloves
2 tsp baking soda (in a bit of hot water)
Brown Sugar Sauce:
2 cups brown sugar
Pinch salt
1 Tbsp flour
2 cups boiling water
1 tsp vanilla
1 Tbsp butter
1/4 cup brandy, optional for flavor

Mix flour, sugar, suet and spices together. Then fruit, potatoes and carrots last. Steam 4 hours in greased pans, covered with waxed paper.

Brown Sugar Sauce: Mix first 5 ingredients together, add boiling water and cook over medium heat until sauce partially thickens. Serve hot over hot carrot pudding.

The past cannot be changed; the future is still in your power.

STICKY DATE PUDDING WITH HOT TOFFEE SAUCE

Diane Armstrong, Markdale

1 (340 g) pkg chopped dates
2 tsp baking soda
2 cups water
1/2 cup diced butter
1 1/4 cups brown sugar
4 eggs
1 2/3 cups flour
1 1/2 tsp baking powder
1 tsp vanilla
Hot Toffee Sauce:
3/4 cup whipping cream
1 cup butter
3/4 cup brown sugar

Cook chopped dates, water and baking soda in saucepan till soft. While still warm, add diced butter and brown sugar. Stir well until dissolved. Cool this mixture. Add lightly beaten eggs and sifted flour with baking powder; add vanilla. Beat well. Pour into greased and floured 9x9 inch baking dish. Bake at 325°F for 1 hour. Cool and cut into squares and serve with hot toffee sauce poured over serving.

Hot Toffee Sauce: Dissolve butter and sugar in small saucepan over medium heat. Add cream and gently bring to a simmer.

HALF HOUR PUDDING

Ruth Scott, Holstein
Nancy Davison

1 cup flour
1/3 cup sugar
1/2 cup milk
1/2 cup chopped dates or raisins
1 tsp baking powder
1/4 tsp salt
Sauce:
1 cup brown sugar
2 cups boiling water
1 tsp butter
1 tsp vanilla

Grease a good size pudding dish. Mix dough and place in dish. Mix sauce and pour over dough. Bake at 350°F for 1/2 hour. When taken out of the oven, it is ready to serve.

The only place where one starts at the top is when one digs a hole.

RASPBERRY/CHERRY NUT CRISP

Susan Dixon, RR #3 Durham

Filling:
2 cups raspberries or 2 (14 1/2 oz) cans cherries (juice removed)
1 cup sugar
1/4 cup quick tapioca
Salt
Bottom Crust:
1 cup flour
1/3 cup white sugar
1/8 tsp baking powder
6 Tbsp butter
Topping:
1/2 cup all purpose flour
1/2 cup brown sugar
1/3 cup quick cooking oatmeal
6 Tbsp butter
1/4 cup chopped pecans

Bottom Crust: Mix flour, white sugar, baking powder and butter and press into a 9 inch pan.

Filling: Mix together berries or cherries, sugar, tapioca and salt. Pour over crust.

Topping: Mix flour, brown sugar, oatmeal and butter. Sprinkle over filling. Bake at 375°F for 30 to 35 minutes.

MICROWAVE APPLE PUDDING

Ruth Scott, Holstein

1/2 cup shortening
1 cup white sugar
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking powder
1 tsp baking soda
1/4 tsp salt
1 cup sour cream
2 cups apples, finely chopped
1 cup nuts, chopped
2/3 cup brown sugar
2 tsp cinnamon

Cream shortening and sugar. Add eggs and vanilla, mix well. Combine flour, baking powder, baking soda and salt. Add to creamed mixture alternately with sour cream. Fold in apples and spread into 2 waxed paper lined round cake pans. Combine nuts, brown sugar and cinnamon. Sprinkle over batter. Microwave at medium power for 6 minutes. Serve plain or with caramel sauce.

An angry man opens his mouth and shuts his mind.

BAVARIAN APPLE TORTE

Diane Ratcliff, Meaford

1/2 cup butter or margarine
1/2 cup sugar
1 tsp vanilla
1 cup all purpose flour
1 (8 oz) pkg cream cheese
1/4 cup sugar
1 egg
1/2 tsp vanilla
1/3 cup sugar
1/2 tsp cinnamon
4 cups sliced apples
1/4 cup slivered almonds

Cream butter, sugar and vanilla. Blend in flour. Spread dough on bottom and sides (an inch or so) of 9 inch springform pan. Combine softened cream cheese and sugar. Mix well. Add egg and vanilla. Mix well. Pour into pastry lined pan. Combine sugar and cinnamon. Toss apples in sugar mixture. Spoon apples over cream cheese layer. Sprinkle with the almonds. Bake at 450°F for 10 minutes. Reduce temperature to 400°F and bake for another 25 minutes.

QUICK APPLE PUDDING

Tracy McNally

6 apples, peeled and sliced
Cinnamon, sprinkle
1/4 cup butter, softened
1/2 cup sugar
1 egg, beaten
1/2 cup hot milk
1/2 tsp vanilla
1 cup flour
2 tsp baking powder
1/4 tsp salt
1 cup brown sugar, packed
1 Tbsp flour
1 Tbsp butter
1 tsp vanilla
1 1/2 cups hot water

Place apples in a quart casserole. Sprinkle with cinnamon. Measure next 8 ingredients into bowl. Mix well. Spoon over apples. Mix brown sugar, flour in bowl. Stir in butter, vanilla and water. Pour over batter. Do not stir. Bake, uncovered, in 350°F oven for 30 minutes or until apples are baked and pudding is firm.

More people get run down by gossip than by automobiles.

APPLE PAN DOWDY

Colleen Wood, Dundalk
Florence Brown, Meaford

6 or 8 Courtland sliced apples
Cinnamon
1 cup brown sugar
1/4 cup flour
1/2 tsp salt
1 Tbsp vinegar
1 cup water
1 tsp vanilla
1 Tbsp butter
Batter Topping:
1 cup flour
1/2 tsp salt
2 tsp baking powder
2 1/2 Tbsp shortening
1/2 cup milk

Grease a 2 quart casserole. Put sliced apples into it (partially cook). Sprinkle them with cinnamon.

Syrup: Combine 1 cup brown sugar, flour, salt, vinegar and water. Bring to a boil and cook for 2 minutes until thick. Remove from heat and add 1 teaspoon vanilla and 1 tablespoon butter. Cool and pour over apples.

Batter Topping: Sift together flour, salt and baking powder. Cut in shortening. Add milk and stir. Drop by spoonfuls over apple mixture. Bake at 400°F for 35 minutes. Serve with cream. Makes 6 to 8 servings.

APPLE CRISP

Bridjet Halbgebauer, RR #1 Markdale

3 cups sliced apples
1/4 cup quick rolled oats
1/4 cup butter
1/4 cup flour
1 cup brown sugar
1/2 cup chopped nuts

Arrange apple slices in a 9x6 inch baking dish. Combine oats, flour and brown sugar. Cut in butter until size of small peas; add chopped nuts. Sprinkle over apples. Bake at 350°F for 40 to 45 minutes. Serve warm or cold with or without cream.

APPLE CRISP

Karen Ruetz, Hanover

4 cups apples, peeled and sliced
1 cup white sugar
1/2 cup flour
1/2 tsp cinnamon
1/2 cup water
Topping:
1 cup flour
1/3 cup rolled oats
1/2 cup brown sugar
1/2 cup melted butter

Mix together first 5 ingredients and place in greased 9x13 inch pan. Mix topping ingredients in a separate bowl. Sprinkle on apple mixture. Bake at 375°F for 35 minutes or until apples are soft.

PEACH COBBLER

Nancy Davison, Owen Sound

1 egg
1 1/2 cups sugar
1 cup flour
1/2 cup milk
1/8 tsp salt
2 tsp baking powder
1 Tbsp butter
1 qt canned or fresh peaches, no juice
1 cup sugar
1 cup boiling water or juice

Mix egg, sugar, flour, baking powder, salt, butter and milk together. Put in baking dish or pan. Add enough peaches to cover batter (about a quart). Sprinkle 1 cup sugar on top and add boiling water or juice. Bake in 350°F oven for 45 minutes.

BLUEBERRY PEACH COBBLER

Nancy Ottewell

1/3 cup sugar
1 Tbsp cornstarch
3/4 cup unsweetened orange juice
1 1/2 cups frozen blueberries
1 cup frozen peach slices, cut into pieces
1 tsp grated orange peel
Biscuits:
1 cup all purpose flour
1 Tbsp sugar
1 tsp baking powder
1/4 tsp baking soda
1/2 cup buttermilk or sour milk
3 Tbsp oil
1 Tbsp sugar
Sprinkle nutmeg

In saucepan, combine 1/3 cup sugar and cornstarch. Stir in orange juice. Cook over medium heat, stirring until mixture comes to a boil and is slightly thickened and clear. Stir in blueberries and peaches. Cook until fruit is hot. Stir in orange peel and set aside.

Combine flour, 1 tablespoon sugar, baking powder and baking soda. Stir in milk and oil until dry ingredients are moistened. Pour fruit into 1 1/2 quart baking casserole. Drop dough by tablespoonfuls over fruit mixture. Sprinkle dough with 1 tablespoon sugar and nutmeg. Bake at 375°F for 20 to 25 minutes or until biscuits are light golden brown.

Success tip: start at the bottom and wake up.

APPLE AND MINCEMEAT CRUMBLE

Donna (Raymond) Clark, Durham

4 cups sliced peeled apples (about 5)
1 1/2 cups mincemeat
2 Tbsp lemon juice
1/2 cup all purpose flour
1/3 cup packed brown sugar
1/3 cup rolled oats
1/3 cup butter
1/2 cup chopped Brazil walnuts

In 9 inch square baking dish, combine apples, mincemeat and lemon juice. In bowl, stir together flour, sugar and rolled oats; cut in butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle evenly over apple mixture. Bake at 375°F for 45 minutes or until apples are tender. Makes 6 servings. Serve hot. Great on a cold day with ice cream. Double recipe for deep dish style in 9x13 inch pan.

Canning

LADY'S SLIPPERS

Photo By: Tammy Willis

SPICE GUIDE

Keep spices in tightly covered containers, in a cool dry place. After about a year spices tend to lose flavor so more may be needed for seasoning. Spices should enhance, not overpower, the flavor of food; always use moderation and taste before adding more. Overheating can cause spices to turn bitter. During lengthy cooking add spices during last half hour of cooking time. Usually 1 teaspoon of dried herb equals 1 tablespoon of fresh

Allspice: Flavor a blend of cinnamon, cloves, nutmeg. Meat dishes, egg dishes, fish, gravies, pickles, relishes, tomato sauce, fruit preserves, cakes, cookies and pastries.

Anise: Licoricelike flavor. Meat and poultry dishes, vegetables, fruits, cakes cookies, candies

Basil: Pungent, sweet aroma Broiled and roasted meats and poultry, fish, egg dishes, soups, vegetables, tomato dishes, pasta, dressings, stuffing and sauces.

Bay leaf: Strong flavor. Stews, soups, vegetables, pickles, gravies, sauces, marinades.

Caraway: Sweet, slightly sharp flavor. Meat loaves and stews, bread, potroasts, vegetables, salads, cheese spreads, dips, sauces

Cardamom: Pungent, aromatic seed. Breads, pastries, cookies, fruits, meats, poultry, fish.

Cayenne: Red pepper, very hot. Meats, seafoods, egg and cheese dishes, soups, sauces, dips, spreads, French dressing.

Celery Salt or Seed: Tangy, celery taste. Meat, fish, stews, cheese or egg dishes, sauces, spreads, dressings, stuffings.

Chili Powder: Hot, peppery blend of herbs and spices. Spanish or Mexican dishes, bean and rice dishes, barbeque and cocktail sauces, spreads, dressings, dips, egg dishes, vegetables

Chives: Sweet, delicate onion flavor. Fish, poultry, egg or cheese dishes, vegetables, soups, salads, dressings

Cinnamon: Sweet, spicy aroma. Breads, cookies, cakes, desserts, pastries, beverages, sauces, vegetables.

Cloves: Strong, spicy-sweet aroma. Pork and lamb dishes, barbeque sauce, pickles, relishes, fruits, breads, cakes, cookies, desserts.

Coriander: Flavor like sage and lemon rind. Curries, stews, pickles, bean and rice dishes, breads. cookies and gingerbread, cakes.

Cumin: Strong, slightly bitter, lemon flavor. Spanish, Mexican and Eastern dishes, stews, pickles, tomato dishes.

Curry powder: A blend of many spices; warm and sharp to hot and spicy. Meat, poultry, seafood, egg and cheese dishes, soups, sauces, seafood salads, dips, cheese spreads, rice dishes.

Dill Weed or Seed: Mild, slight caraway like flavor. Meats, poultry, fish, seafood, stews, soups, salads, sauces, dressings, dips, pickles, breads, egg dishes.

Ginger: Pleasant odor, pungent taste. Oriental dishes, meats, poultry, vegetables, fruits, salad dressings, pickles, jams, marinades, breads, cookies, pies, cakes, desserts.

Mace: Like nutmeg. Veal, fish, stews; egg, cheese and vegetable dishes, soups, sauces, cakes, cookies.

Marjoram: Spicy, sweet aroma. Roasted meats and poultry, fish and seafood, egg dishes, stews and casseroles, soups, vegetables, salads, gravies, sauces

Mint: Spicy and cool. Roast lamb and beef, vegetables, sauces, relishes, jelly, salads, fruits, beverages.

Mustard: Pungent taste. Pickles, relishes, salad dressings, sauces, dips, egg dishes, marinades, pork and ham, corned beef

Nutmeg: Warm, sweet, spicy flavor. Vegetables, egg dishes, beverages, breads, cookies, cakes, desserts, sauces.

Oregano: Strong and aromatic. Italian dishes, pizza and pasta, broiled and roasted meats and poultry, fish and seafood, stews and casseroles, egg dishes, tomato sauces, soups, vegetables, salads, salad dressings

Paprika: Varies from mild, slightly sweet to hot; adds color to many dishes. Meats, poultry, salad dressings, dips, vegetables, soups and salads.

Parsley: Mild flavor. Brings out the flavor of most non-sweet foods Popular as a garnish.

Poultry Seasoning: Like sage but milder. Poultry, stuffings, biscuits

Rosemary: Sweet, spicy, pinelike fragrance. Roasted meat and poultry, fish, stews, casseroles, stuffings, salads, breads, egg dishes

Saffron: Strong aroma, slightly bitter. Poultry, fish and seafood, rice, breads, cooking, cakes.

Sage: Strong, slightly bitter. Roasted meats and poultry, fish, stuffings, vegetables, cheese dishes, salads, gravies, sauces

Savory: Pleasant, peppery aroma. Meat, poultry and egg dishes, fish stuffings, salads, soups, gravies, sauces

Sesame seed: Mild, nutlike flavor. As a garnish on bread, rolls, cookies, green salad.

Tarragon: Mild, licoricelike flavor. Roasted or broiled meats and poultry, fish, stews, vegetables, salads, sauces.

Thyme: Strong, pungent flavor. Roasted meats and poultry, fish, stews, vegetables, salads, sauces.

Tumeric: Aromatic, slightly bitter, pepperlike flavor. Curry dishes, pickles, relishes, salad dressings, dips.

CANNING

CANNED TOMATOES

Jackie Ramsay

1 Tbsp sugar
1 Tbsp coarse salt
1 can tomato juice

Peel and pack tomatoes in jars. Heat tomato juice, salt and sugar just to boiling point. Pour over packed tomatoes. Put lids on jars, turn lid tight then back 1/2 turn. Fill roasting pan with 3 inches of water. Put jars in roasting pan and put in oven at 250°F for 1 hour. Tighten lids and let cool.

HOT DOG RELISH

Shirley Brown, Markdale

1 1/2 dozen green tomatoes
8 large cucumbers, peeled
1 red hot pepper
1 bunch celery
6 large onions
4 green sweet peppers
3 cups vinegar
7 cups white sugar
1/2 cup flour
2 Tbsp dry mustard
2 Tbsp turmeric

Put through chopper all vegetables, except celery. Sprinkle with salt and let stand overnight. Drain off liquid, reserve small amount. Add chopped celery, vinegar and sugar to vegetables. Boil for 20 minutes. Mix flour, mustard and turmeric with reserved liquid. Pour into boiling mixture. Continue to stir and cook for 10 minutes. Bottle.

ZUCCHINI RELISH

Rebecca Becker, Elmwood

10 cups grated zucchini
2 cups grated green peppers
2 cups grated red peppers
4 cups chopped onions

Put all ingredients in large bowl. Add 1/2 cup salt and let sit overnight in fridge. Drain and put into large pot on stove. Add 1 teaspoon turmeric, 1 teaspoon celery seed (or salt), 1/2 teaspoon pepper, 4 cups sugar, 2 1/2 cups vinegar. Mix together. Simmer for approximately 20 minutes. Seal in jars.

RED PEPPER RELISH

Marion Becker, Lamlash Institute

12 red peppers
12 peaches (fresh or canned)
2 lemons
1 cup vinegar
5 cups sugar
1 tsp pickling salt
2 hot peppers (optional)

Put a little vinegar in the blender and put in chunks of red pepper. Blend only a moment. Dump into a strainer. Put peppers in a big pot and put juice back into the blender. Repeat several times until all done (a few seeds left in won't hurt). Do the same with fresh peaches or drained canned peaches. Cut lemons in half, put in pot and take out when done. Put peppers, lemons, peaches, vinegar and salt in pot and cook gently for 30 minutes. Add sugar and boil for 30 minutes more. Stir often. Bottle in small jars. Serve with cream cheese and crackers or cheese sandwiches.

HOT DOG RELISH

Leona Weppler, RR #3 Clifford

8 large cucumbers
1 1/2 dozen green tomatoes
1 small head cabbage
6 onions
1 bunch celery
4 sweet green peppers
1 sweet red pepper
1 tsp celery seed
1 Tbsp turmeric
7 cups white sugar
3 cups vinegar

Chop first 4 ingredients. Put salt on them. Let them sit overnight. Drain in the morning and add next 7 ingredients. Put in a canning pot. Cover with vinegar and boil 20 minutes. Do not peel anything but put all vegetables through food chopper.

HOT PEPPER JELLY

Anne Marie Watson, RR #1 Durham

1 1/2 cups red sweet pepper, chopped coarsely
1 1/2 cups red hot pepper, chopped coarsely
1 1/4 cups cider vinegar
5 cups sugar
1/2 pouch Certo

Leave some seeds for appearance. Combine peppers with 1/4 cup of vinegar in blender. Add this mixture to 5 cups of sugar. Put remainder of vinegar in large pot. Bring to boil for 1 minute. Remove from heat. Skim and bottle.

PICKLED WHOLE BEANS

Jean Anderson, RR #1 Durham

8 qt basket yellow beans
Syrup:
2 cups vinegar
1 cup water
1 1/2 cups sugar
1/2 tsp turmeric
1 Tbsp mixed spices (in bag)

Boil syrup. Cook whole beans. Cool. Pack in jars. Cover with syrup and seal. You can double or triple the syrup as needed.

CHILI SAUCE

Lois Olmsted, Owen Sound
Nancy Davison

6 qt basket ripe tomatoes
6 cooking apples
3 onions
2 large sweet red peppers
2 cups cider vinegar
2 1/2 tsp pickling salt
1 oz mixed pickling spice, tied in cheesecloth bag

Pour boiling water over tomatoes. Let stand for 5 minutes. Drain off hot water. Pour cold water over tomatoes. Slip skins off. Place in large kettle. Chop tomatoes, peel and chop apples. Cut onion fine. Combine tomatoes, apples and onions. Add salt and vinegar. Simmer for about 1 1/2 hours. Add sugar, chopped peppers and pickling spice. Simmer for another hour or more until thick. Remove pickling spice bag. Bottle in sterile jars while hot. Yields 6 or 7 pints.

ICICLE CUCUMBER PICKLES

Erma Fell, RR #1 Dundalk

2 gal crock cucumbers, cut lengthwise
1 pt pickling salt

Pour salt over cucumbers. Cover with boiling water. Let stand for 1 week in a cool place. Stir each day. Day 8, drain and cover with boiling water. Day 9, drain and cover with boiling water and 1 tablespoon of alum. Day 10, drain and cover with 2 quarts of white vinegar, handful of pickling spices in bag. Boil syrup for 3 days. On the fourth day, put pickles in jars that have been prepared. Boil syrup and pour over pickles and seal.

It's too bad success makes failures of so many.

ICICLE PICKLES

Marion McAllister

6 qt cucumbers
Brine:
2 cups pickling salt
16 cups boiling water
Syrup:
10 cups white vinegar
8 cups white sugar
3 Tbsp pickling spice (tied in a bag)

Wash cucumbers. Cut in thin strips. Put in crock. Make brine. Pour over pickles. Cover crock with plate. Let stand for 4 days.

5th Day: Drain off brine and throw out. Cover with boiling water. Let stand for 24 hours.

6th Day: Drain off water and throw out. Dissolve 1 tablespoon alum in boiling water, enough to cover pickles. Let stand for 24 hours.

7th Day: Drain. Make syrup. Heat to boiling point. Pour over pickles. Let stand for 24 hours. Add green food colouring.

8th Day: Drain. Heat syrup to boiling. Add 2 cups sugar. Let stand for 24 hours.

9th Day: Repeat #8.

10th Day: Repeat #8.

11th Day: Drain syrup. Bring to boil and add 2 cups sugar. Put pickles in jars. Pour syrup over and seal jars.

SWEET AND SOUR PICKLES

Ruth Winslade, Glen Eden W.I.

Basket(s) dill sized cucumbers
Syrup:
4 cups vinegar
4 lb sugar
2 Tbsp salt
3 oz mixed pickling spice (tied in cotton bag)

Wash cucumbers and trim off ends. Cover with boiling water. Let stand for 24 hours. Repeat for 4 days. Slice in rings 1/3 inch thick. For syrup, mix ingredients together. Boil 5 minutes. Pour syrup over pickles. Let stand for 24 hours. Repeat for 4 days. Store in sterilized jars.

By failing to prepare, you prepare to fail.

SWEET CUCUMBER PICKLES

Clara Turnbull, Durham

Syrup:
8 cups vinegar
5 cups white sugar
1 Tbsp each celery seed, cinnamon sticks, whole allspice (tied in a bag)

Cut in chunks, cucumbers to fill a 2 gallon crock. Add 1 cup pickling salt. Cover with boiling water. Let stand for 2 days. Drain, wash and cover with boiling water. On 3rd day, drain, wash and cover with boiling water. On 4th day, drain, wash and cover with boiling water and 1 teaspoon alum. On 5th day, drain and cover with above boiling syrup. On 6th day, heat syrup again. On 7th day, heat syrup and fill jars and seal.

EASY REFRIGERATOR BREAD AND BUTTER PICKLES

Marilyn Rivest

4 cups sugar
4 cups white vinegar
1/2 cup pickling salt
1/2 tsp turmeric
1 1/3 tsp celery seeds
1 1/3 tsp mustard seeds
6 L sliced cucumbers
3 medium onions, sliced

Mix in a large stainless steel bowl. Stir every 1/2 hour for 2 hours. Put in 4 litre ice cream containers. Put in fridge. Keeps for at least 1 year in fridge. Needs 5 days before serving.

SWEET DILL REFRIGERATOR PICKLES

Patricia Luckhardt, RR #6 Owen Sound

1/4 cup pickling salt
2 cups sugar
2 cups vinegar
2 cups water
3 qt sliced unpeeled cucumbers
1 large onion, sliced
3/4 cup minced fresh dill
2 to 3 cloves garlic, diced (optional)

In a saucepan, combine sugar, vinegar, water and salt. Bring to a boil and boil 1 minute. In a large non-metallic container, combine cucumbers, onion and dill and garlic if used. Pour hot liquid over them and allow to cool. Cover and refrigerate for at least 3 days. Stir occasionally. Yields 3 1/2 quarts. Store in refrigerator.

SUNSHINE PICKLES

Kay McCormack, Swinton Park

4 qt ripe cucumbers, peel and remove seeds
5 cups white sugar
3 cups vinegar (white)
1 Tbsp celery seed
1 Tbsp mustard seed
1 Tbsp coarse salt
1 tsp turmeric

Mix sugar, turmeric, vinegar and salt in a roasting pan. Put celery seed and mustard seed in a pickling bag. Drop in liquid mixture. Cut peeled (large yellow) cucumbers in 2 or 3 inch lengths. Place in vinegar mixture. Bake in oven until tender. Let sit overnight. Bottle next morning after reheating.

OH MANN! GOOD PICKLES

Andrea Mann, Swinton Park

9 peeled cucumbers (most of seeds removed)
5 medium onions
Dressing:
2 1/2 cups vinegar
3/4 cup water
3 cups white sugar
1/2 cup flour
2 heaping dessertspoons dry mustard
1 tsp turmeric
1 tsp celery seed

Slice both cukes and onions thinly. Sprinkle cukes with pickling salt and let stand overnight. Drain and add onions. Boil dressing 5 minutes. Add cukes and onions and boil 10 minutes more. Seal while hot in sterilized jars.

SALSA

Adele Schmidt

4 cups peeled chopped tomatoes
2 cups chopped green peppers
2 cups chopped sweet red peppers
1 cup chopped onion
1 to 2 seeded jalapeno peppers
3/4 cup cider vinegar
2 cloves minced garlic
1 Tbsp sugar
1 Tbsp salt
1 tsp paprika
1 tsp oregano
6 oz can tomato paste
1/4 cup chopped cilantro or parsley

Combine first 11 ingredients and bring to a boil. Reduce heat and simmer, uncovered, for 1 hour or until thickened. Stir in last 2 ingredients and simmer for 5 minutes longer. Pour into jars, leaving 1/4 inch head space and seal. Process in boiling water for 30 minutes. This is a fairly mild recipe. If you want more zip, you would add more jalapeno peppers.

FREEZER SALSA

Sandy Harrison

10 to 12 large ripe tomatoes
2 large cooking onions, chopped
1 Tbsp vegetable oil
8 minced garlic cloves
2 (5 1/2 oz) cans tomato paste
8 jalapeno peppers, seeded and minced
2 green peppers, chopped
1/2 cup white cider vinegar
1 Tbsp paprika
2 tsp granulated sugar
1 1/2 tsp salt
1/2 tsp cayenne pepper

Peel, core, seed and coarsely chop tomatoes to measure 10 cups. Heat oil in large saucepan over medium heat. When hot, add onions and garlic. Cook, stirring often, until onions have softened, 7 to 10 minutes. Add tomato paste, tomatoes, jalapeno peppers, green peppers, vinegar, paprika, sugar, salt and cayenne. Bring to a boil, stirring occasionally, until thickened, about 30 minutes. Cool to room temperature before packing into straight sided jars, freezer containers or zip top freezer bags. Makes 10 cups.

CHUNKY SALSA

Joyce Janssen

7 lb tomatoes (20 medium)
3 cups poblano chili peppers, seeded and chopped
3 jalapeno peppers, seed and chop
2 cups coarsely chopped onions
1/2 cup snipped parsley
1/2 cup vinegar
5 cloves garlic, minced
1 Tbsp sugar
1 tsp each salt and pepper

Peel, seed and coarsely chop tomatoes (approximately 14 cups). Place tomatoes in large colander. Drain for 30 minutes. Place drained tomatoes in large pot. Bring to a boil, then reduce heat and simmer for 50 minutes until thick and chunky. Stir frequently. Add peppers, onions, parsley, vinegar, garlic, sugar, salt and pepper. Bring mixture to boiling, then take off heat. Makes 4 pints. Can or freeze.

Letting off steam can get you into hot water.

GREEN TOMATO MINCEMEAT

Joan Parker, Meaford

6 cups apples, chopped
6 cups green tomatoes, chopped
3 cups seedless raisins
2 oranges, ground
4 cups brown sugar
1 cup vinegar
2 tsp cinnamon
3/4 tsp ground cloves
1/2 tsp allspice
3/4 cup molasses
1/2 tsp pepper
2 tsp salt
3/4 cup butter

Mix all ingredients, except butter. Bring to boil; add butter. Simmer for 3 hours.

GREEN TOMATO JAM

Betty Goetz

6 cups green tomatoes, washed and cored (I used food chopper)
4 cups white sugar

Cook tomatoes and sugar for 15 minutes. Add 2 small raspberry or strawberry Jello. Mix altogether. Put in jars.

RHUBARB JAM

Ann Robinson

5 cups finely chopped rhubarb
1 (20 oz) can crushed pineapple
5 cups white sugar
2 pkg strawberry Jello

Combine sugar, rhubarb and can of undrained pineapple in a saucepan. Over low heat, stir until sugar is all dissolved. Bring mixture to a boil and boil gently for 20 minutes. Add 2 packages of strawberry Jello. Stir until Jello is all dissolved. Pour into sterile jars and seal. Keeps well. Good as a jam and as a topping on ice cream.

RHUBARB JAM

Kathleen McCalla

4 lb rhubarb
3 lb sugar
Grated zest of 2 lemons
2 tsp ground ginger

Clean and cut rhubarb in 3/4 inch pieces. Mix with sugar, lemon zest and ginger and let stand for a few hours to draw juice. Bring to boil and continue boiling slowly with stirring until jam sets when tested on a cold plate. Pour into sterilized jars and seal. Makes about 8 cups.

GRANDMA'S BLACK CURRANT JAM

Shirley Shortt, Meaford and St. Vincent Agriculture Society
Helen Collins

1 cup black currants **2 cups white sugar**
1 cup water

Measure number of cups of black currants. Measure equal number cups of water. Measure 2 cups white sugar for each cup of currants. Put half of water on currants in a large pot and mix the other half of the water with the sugar in another pot. Bring each pot to a good boil and cook the currants and water for 20 minutes and the sugar and water for 10 minutes. Just before bottling, put the two mixtures together and cook for a few minutes, but do not let them boil again. Fill jars and let cool. They will be jellied for table use.

Note: One quart box of currants measure approximately 5 cups currants. Recipe makes about 10 (8 ounce) jars of jam.

GRANDMA BECKER'S GRAPE JELLY

Helen Becker

1 basket blue grapes **Sugar, 5 cups for every 4 cups juice**

Squash grapes and boil slowly for 1/2 hour. Put into cotton bag and drain, squeezing out remaining juice. Place measured juice in refrigerator overnight, also measured sugar. Next day, mix juice and sugar and stir thoroughly until sugar is dissolved. May take 20 minutes. Pour into jelly jars and let set. Cover with paraffin wax. May take a day to set.

EXTRA RECIPES

Extra Special

FIDDLEHEADS IN SPRING

Photo By: Tammy Willis

FANCY PARTY SANDWICHES

For mixed receptions and parties, allow 2 slices bread or 3 to 4 small sandwiches per person*

For ladies tea parties or showers, allow 1 to 1½ slices bread or 2 to 3 small sandwiches per person*

Bread: Approximate number of slices (crusts removed) from loaves

Bread	**¾-inch slices**	**½-inch slices**
16-ounce loaf	20	16
20-ounce loaf	22	18
24-ounce loaf	25	22

Butter: Allow ¼ lb. per 24-ounce loaf.

Filling: To make filling for one 24-ounce loaf allow:

2½ cups chopped meat or poultry
12 hard-cooked eggs
¾ lb. thinly sliced meat or cheese
10 to 12 ounces peanut butter or jam
¾ lb. cream or soft cheese
2-7 oz. tins fish

— Use about 2-3 large loaves of bread to make small sandwiches (depending on the size of sandwiches for 50 people)

— Make various fancy shaped, checkerboards, ribbon, pinwheel, wagon wheel and roll-up sandwiches

— Use flavored butters and attractive garnishes.

— For rolled sandwiches, use bread that is very fresh, so that slices will not crack when rolled

— Chill bread to facilitate slicing thinly.

— Soften butter and beat it until soft and fluffy, to make it easy to spread.

— Prepare sandwiches in advance, wrap tightly in wax paper and refrigerate before slicing

*depending on what other food is being served, age group, time of day, etc.

MICROWAVE COOKING HINTS

To speed cooking and promote even heating, use the following techniques:

- Stir food during cooking to bring the heated outside parts of the food to the center.
- Turn food over when microwaving small items like hamburgers or chops or when defrosting
- Rearrange foods or individual items during cooking to promote even heating.
- Allow standing time to complete the cooking of roasts and baked products.
- Shield wings or legs of poultry with small pieces of aluminum foil to prevent overcooking of these parts
- Cover foods to hold in moisture and speed cooking.
- Arrange food in a ring or circular shape to allow maximum exposure to microwave energy. Place tender or thin parts in the center and thicker pieces toward the outside.
- Rotate or move food a quarter or half turn during cooking to allow foods which cook quickly to cook evenly.
- Select foods or pieces of the same size and shape because small items cook faster than large ones.
- Food at refrigerator temperature takes longer to cook than food at room temperature.
- Dense foods take more time to heat than light or porous foods.

EXTRA SPECIAL

H.P. SAUCE (Delicious)

Marie Renton, RR #2 Holstein

6 lb prune plums (skin on, pits out)
3 pt (6 cups) vinegar
1 kg brown sugar
2 tsp ground cloves
2 tsp black pepper
2 tsp mace
6 tsp salt
2 tsp cayenne pepper
2 tsp ground ginger
2 oz chopped garlic

Stir all together. Bring to a boil. Simmer for 3 hours. Cool. Put all ingredients in blender, blend till fine or desired consistency. Put in jars or bottles.

WILD MEAT BRINE (Takes Away Wild Taste)

Marilyn Rivest, Cookbook Committee

5 lb roast, deer, elk, moose
1/2 cup vinegar
1 clove garlic, chopped
1/4 tsp pepper
4 bay leaves
1 1/2 tsp salt
Water

Mix vinegar, garlic, bay leaves, salt and pepper in measuring cup. Microwave on high to boiling. Place in pan to cool. Add roast and enough water to cover roast. Stir and let stand in fridge overnight. Drain water and roast with your favourite recipe.

BEEF JERKY MARINADE

Barb Addis, R #1 Neustadt

1/2 cup soy sauce
1/2 cup Worcestershire sauce
2 tsp Accent
2 tsp seasoned salt
2/3 tsp garlic powder
2 tsp onion powder
2/3 tsp pepper

Mix all ingredients for marinade. Submerge thin strips of beef overnight in marinade. Dry overnight in dehydrator. Store in Ziploc bags.

VENISON AND CABBAGE SOUP

Marilyn Rivest, Cookbook Committee

Olive oil
1 lb venison ribs or smaller pieces meat
2 medium onions, chopped
3 celery stalks, chopped
2 carrots, sliced
1 Tbsp lemon juice
2 beef bouillon cubes
2 cups canned tomatoes
1 1/2 cups tomato juice
1 (3 1/2 oz) can tomato paste
1/4 cup ketchup
1 small cabbage, shredded
1/4 cup white sugar
3 1/2 cups beef stock
Pepper

Warm olive oil in a large saucepan or Dutch oven. Brown ribs or venison pieces in olive oil and remove. Put onions, carrots, celery in oil; cook until tender. Return meat to pan. Add can undrained tomatoes, tomato juice and paste, lemon juice and bouillon cubes. Bring to a boil, add cabbage, sugar, beef stock and pepper. Simmer, covered on stove for about 45 minutes or transfer to slow cooker and cook on low all day. A half hour before serving, remove ribs (if used) cut off meat pieces and put back in soup; cook for 1/2 hour. If dry, add more beef stock. Makes at least 10 cups.

SAUCY ROAST BEEF OR STEAK MARINADE *Sheila Smart*

1/3 cup vinegar
1/4 cup ketchup
2 Tbsp cooking oil
2 Tbsp soya sauce
1 Tbsp Worcestershire sauce
1/2 tsp salt
1/2 tsp dry mustard
1/4 cup finely chopped onion
1 (4 to 6 lb) beef roast or 3 to 4 steaks

Mix ingredients and marinate roast/steaks for at least 4 hours before cooking in your usual manner.

MAPLE SUGAR DUMPLINGS *Bernice Ellis-Whitney*

2 cups flour
2 tsp baking powder
1/2 tsp salt
2 Tbsp shortening
Milk

Mix dry ingredients with milk to a soft dough. Roll out and spread with butter and brown sugar. Roll and cut into 2 inch pieces. Place cut side up in greased or buttered pan. Pour maple syrup all over 1/2 way up the pan. Bake at 350°F for 20 to 25 minutes. Enjoy.

SHAKE AND BAKE FOR CHICKEN

Sandy Harrison, Durham

2 cups bread crumbs
1 1/2 tsp salt
1 1/2 tsp paprika
1 tsp onion powder
1 tsp poultry seasoning
1/4 cup vegetable oil
Pinch cayenne pepper

Stir all ingredients with a fork. Transfer to lightly covered glass container. Store in cool place. Coat chicken pieces and bake.

PIZZA DOUGH

Marilyn Rivest

1 1/2 cups warm water
1/2 tsp sugar
1 pkg yeast
2 egg yolks
4 cups flour
1/4 tsp salt

Dissolve sugar in water. Sprinkle yeast on top and let sit for 5 minutes, until bubbly. Beat the egg yolks and mix in with bubbly water. In another bowl, mix flour and salt. Pour yeast mixture into flour. Knead with oiled hands until batter forms a ball. Let rise for 45 minutes. Place on greased pizza pan or cookie sheet and add favourite toppings. Bake at 450°F for 12 to 15 minutes. Makes 2 pizza crusts.

VEGETARIAN PIZZA

Anne Marie Watson, Durham

2 rolls Pillsbury crescent rolls
1 (8 oz) pkg cream cheese
3/4 cup mayonnaise
1 pkg Clubhouse ranch dressing
1 1/2 cups grated cheddar cheese

Unroll rolls, press on cookie sheet. Bake at 325°F for 15 minutes till golden. Mix cream cheese, mayonnaise and ranch dressing, spread on cooled crust. Top with 2 to 3 cups chopped veggies (peppers, onions, mushrooms, etc). Sprinkle with cheese. Chill for 2 hours. Cut in small squares or triangles to serve.

A temper is a valuable possession - don't lose it!

DEEP DISH ZUCCHINI PIZZA

Adele Schmidt, Lamlash W.I.

2 lb zucchini, 3 or 4 small
1 egg, beaten
3 Tbsp flour
1/2 cup milk
6 Tbsp oil
1 lb lean ground beef
1/2 cup chopped onion
2 Tbsp chopped green pepper
1 clove garlic, minced
1 tsp salt
1 tsp chili powder
1/4 tsp oregano
1 (8 oz) can tomato sauce
Cheese for topping

Cut ends off zucchini and cut lengthwise into slices about 1/4 inch thick. Beat eggs and 3 tablespoons flour with milk to make a thin batter. Dust zucchini slices into flour, shaking off excess. Dip in batter and fry in hot oil, using half the oil at a time. Brown on both sides and drain on paper towels. Repeat until all slices are browned, using oil as needed. Arrange the browned zucchini in bottom of 9x13 inch baking dish. Wipe pan clean and lightly brown ground beef with vegetables and flavorings as desired. Pour off fat and spread meat mixture over zucchini. Top with tomato sauce. Sprinkle with cheese or use slices of cheese and bake at 350°F until hot and bubbly, about 25 minutes. Let stand for a few minutes before serving.

DELUXE FRENCH TOAST

Renee Heeringa, Chatsworth

4 eggs
1/2 cup light cream
1/4 cup brown sugar
2 Tbsp orange juice
1 tsp vanilla
1/2 tsp grated orange rind
1/4 tsp nutmeg
Pinch cinnamon
Butter (for cooking on griddle)
Sliced bread (any kind)

In a large bowl (large enough for dipping bread into), mix thoroughly the first 8 ingredients. Dip bread into egg mixture and cook in butter on a hot griddle until brown, then turn and brown the other side. Makes 4 servings.

When you throw a little mud,
you lose a little ground.

STRAWBERRY CHEESECAKE FRENCH TOAST

Dawn Wathke

1 carton ricotta cheese
3 Tbsp icing sugar
1 tsp vanilla
16 slices French bread (cut 1/2 inch thick)
2 eggs
1 cup milk
2 cups sliced fresh strawberries

Combine ricotta, sugar and vanilla; mix well. Spread 2 tablespoons each on 8 slices of bread. Add second slice of bread to make sandwich. Dip each side into beaten egg and milk mixture (as for regular French toast). Cook in pan until golden, then place in oven at 300°F to keep warm and make cheese creamy. Serve with sliced strawberries and a dusting of icing sugar. Yummy!

FRENCH TOAST

Laura Davidson, 5 yrs old

10 bread slices
1 pour of milk
Dish of butter
Lots of pours of maple syrup

Use a pan and a shovel thing. You put in pan with your fingers. Get it out with shovel. First you plop your bread into bowl of milk. But take it out pretty soon. Or it will leak out all over and fall apart. Cook the wet bread for as long as you stand there and it gets to be French toast. Put in on 4 dishes with sausage and pour over maple syrup. It makes a whole breakfast for our whole family. Except mom she eats Special K.

MONTE CRISTO SANDWICH

Durene Butchart, Meaford

3 slices buttered bread
2 slices mozzarella cheese
1 slice cooked ham
1 slice chicken or turkey
1 lightly beaten egg
2 Tbsp (30 mL) milk

Layer first slice of bread with cheese slice, then ham. Top with second slice of bread. Put on slice of chicken, then remaining cheese slice. Cover with third slice of bread. Mix egg with milk. Dip sandwich into egg mixture. Grill in well greased pan. Brown both sides.

CHRISTMAS MORNING WIFE SAVER
(To Make Xmas Eve)

Sylvia Nixon
Garry Monk
Dawn Wathke

16 slices white bread (crusts removed)
8 slices ham
2 cups grated cheese
6 eggs
3 cups milk
1/4 cup chopped onion
1/4 cup chopped green pepper
1/2 tsp salt or to taste
1/2 tsp pepper or to taste
1/2 tsp dry mustard
1 Tbsp Worcestershire sauce
Dash Tabasco

In a 9x13 inch greased casserole dish, lay 8 pieces of bread. Cover bread with ham, cheese, onion and peppers. Place remaining bread on top. Beat eggs, milk, salt, pepper, Worcestershire sauce and Tabasco. Pour over bread, add grated cheese. Cover and let stand in fridge overnight. Bake, uncovered, Xmas morning for 1 hour at 350°F. Serves 8 to 10. Brown bread can be used if desired.

MARINATED LAYERED SANDWICH

Tammy Willis

1 round loaf calabrese, Italian bread (must be true calabrese with a tough thick crust), sliced lengthwise
1 cup roasted red or yellow peppers, chopped
500 g various cold meats (Montreal smoked, salami, summer sausage, other Italian meats)
200 g chevre cheese
200 g provolone cheese or havarti
1/2 cup black olives
2 Tbsp capers, chopped
1 Tbsp minced garlic
1 tsp oregano
1 tsp basil or several fresh basil leaves, chopped
2/3 cup olive oil
3 anchovy fillets, mashed (optional)

Marinate peppers, garlic, capers, olives, oregano, basil, olive oil and anchovies (if using) overnight. Drain mixture, reserving the liquid. Hollow out both sides of the bread, leaving a moderate layer on both sides. Brush with reserved marinade, both halves of the bread. Top with pepper mixture, both halves of the bread. Layer meats and cheeses. Top with remaining pepper mixture. Put both halves together to form a sandwich. Wrap tightly in plastic wrap. Refrigerate overnight with some kind of weight over top; full bags of milk work well. Cut into pieces and serve. Usually serves 6 to 8. Extra work but well worth it. Perfect for a ski outing or day at the beach.

HOMEMADE BAILEYS

Jackie Ramsay

1 can Eagle Brand milk
1 1/2 cups rye
1 cup table cream
3 eggs
1 Tbsp chocolate syrup

Stir all ingredients. Store in a bottle. This will keep for 1 month in refrigerator.

SLOW COOKER DRESSING

Jackie Ramsay

1 cup butter
2 cups chopped onion
2 cups celery
1/4 cup parsley
2 (8 oz) cans mushroom pieces
12 to 14 cups bread cubes
1 tsp poultry seasoning
1 1/2 tsp salt
1 1/2 tsp sage
1 tsp thyme
1/2 tsp pepper
1/2 tsp marjoram
3 1/2 to 4 1/2 cups chicken broth
2 well beaten eggs
2 to 3 tsp ginger

Melt butter. Sauté onions, celery, parsley and mushrooms. Pour over bread crumbs. Add seasoning and mix well. Add broth and eggs with crumb mixture in crock pot. Set crock pot on high for 45 minutes, then reduce to low for 4 to 8 hours.

ALMOND RICE STUFFING

Pearl Bumstead

1 medium onion
2 cloves garlic
1/3 cup sunflower seeds
1/2 cup almonds
2 cups brown rice (to include some wild rice)
1/3 cup raisins
1/4 tsp cayenne pepper
Salt and pepper to taste
5 cups water

In a large casserole, place water and rice. Sauté onion, garlic, minced, sunflower seeds and almonds. Add this mixture to the rice. Add raisins, cayenne, salt and pepper. Stir well. Bake for 1 hour at 350°F. Serves approximately 12 people as a side dish. I often make 1/2 the recipe by cutting all ingredients in half.

HOG NUTS

Jennifer Becker

1 cup soya sauce
1 cup oil
3 Tbsp garlic powder
3 Tbsp ketchup
2 cans whole water chestnuts
1 lb bacon

Marinate first 5 ingredients for 4 or more hours. Wrap individually in bacon. Broil in oven until bacon is crisp.

SECRETS
(A Christmas Favourite)

Cheryl McComb, Owen Sound

1 cup white sugar
1 cup butter
2 eggs
1/2 tsp salt
4 Tbsp dessicated coconut
34 Arrowroot cookies
1 small bag mini marshmallows
1 cup chopped nuts (optional)
1 cup mixed glazed cherries

Cook first 5 ingredients until thick like custard in double boiler with water boiling underneath, approximately 1/2 hour. Keep stirring. Roll 34 Arrowroot cookies until fine. Add marshmallows, nuts and cherries. Add second mixture to first. When cool, pack into a 9x13 inch cake pan. Chill for several days.

BAKED CARAMEL CORN

Barb Addis, RR #1 Neustadt
Marilyn Rivest

Popcorn
1 cup butter
2 cups brown sugar
1/2 cup corn syrup
Pinch salt
1 tsp vanilla
1/2 tsp baking powder

Pop enough popcorn to fill a greased roast pan. In heavy saucepan, combine butter, sugar, corn syrup and salt. Stir constantly over medium heat until it boils. Reduce heat to simmer for 5 minutes without stirring. Remove from heat and stir in vanilla and baking powder. This will foam. Pour over popped corn and stir until evenly coated. Bake in 225°F oven for 40 minutes. Stir at half time. Pour onto cookie sheets to cool and break apart. Store in plastic bag.

CHOCOLATE TOFFEE

Amanda McQueen

1 cup chopped nuts (pecans work well)
1/4 cup honey
1/2 cup brown sugar, firm packed
1/2 cup margarine/butter
1/2 cup semi-sweet or milk chocolate chips

Grease 9x9x2 inch pan. Spread nuts on bottom. In a saucepan, boil the honey, sugar and butter, stirring constantly. Boil over medium heat, stirring for 7 minutes. Do not scorch or burn! Immediately spread mixture over pecans. Sprinkle chocolate chips over mixture and spread as they melt. Cut into squares while still warm. Refrigerate till firm! Great Christmas treat!

NUTS AND BOLTS

Tierney Hill, Meaford

2 cups Crispix
2 cups pretzels
2 cups gold fish crackers
1 1/2 cups mixed nuts
1/2 cup butter, melted
1/2 tsp each celery salt, onion salt, garlic salt, paprika, Worcestershire sauce

Combine cereal ingredients together in a roasting pan. Mix together melted butter and spices. Pour over cereal mixture and stir. Bake, uncovered, for 15 minutes at 250°F.

APPETEASERS

Irene Johnson, Durham

1/2 cup butter
2 Tbsp Worcestershire sauce
1 tsp garlic salt
1 tsp celery salt
1 tsp onion salt
1 tsp paprika
5 cups Cheerios
2 cups Shreddies
5 cups pretzels
3 cups peanuts

Melt butter with seasonings. Place other ingredients in roast pan. Pour melted butter mixture over top and mix well. Bake in 200°F to 250°F oven for 1 hour, stirring every 15 minutes.

If you don't say it, they can't repeat it.

NUTS AND BOLTS

Sarah Scott, Holstein

1 pkg Shreddies
1 pkg pretzels
1 pkg Cheerios
1 lb butter, melted
1/4 tsp Worcestershire sauce
1 Tbsp garlic salt
1 Tbsp onion salt
1 Tbsp celery salt

Mix all ingredients together thoroughly. Bake at 250°F for approximately 2 hours. Stir frequently.

Note: Choose packages of similar size.

BITS N BITES

Shirley Brown, Markdale

2 cups Cheerios
2 cups pretzel sticks
2 cups Shreddies or Crispix
4 cups corn bran
1/2 lb mixed nuts or peanuts
1 cup margarine
1 1/2 Tbsp Worcestershire sauce
1 tsp garlic salt

Melt margarine in roasting pan. Add Worcestershire sauce and garlic salt. Add cereal and nuts. Stir. Bake for 2 hours, uncovered, at 200°F. Stir mixture often, approximately every 20 minutes. Cool and store in covered containers. May be frozen.

ALL DAY APPLE BUTTER

Helen Becker

5 1/2 lb apples, peeled and finely chopped
4 cups white sugar
2 to 3 tsp ground cinnamon
1/2 tsp ground cloves
1/4 tsp salt

Place apples in slow cooker. Combine remaining ingredients, pour over apples. Mix well. Cover and cook on high for 1 hour. Reduce heat to low and continue cooking for 9 to 11 hours until thickened and dark brown. Stir occasionally and more frequently as cooking time nears end as it will stick. Uncover and cook for 1 more hour. Blend with electric mixer to smooth. Cool. Spoon into freezer containers leaving 1/2 inch head space. Cover. Refrigerate or freeze. Yields 4 pints.

Half of being smart is knowing what you're dumb at.

MICROWAVE PEANUT BRITTLE

Mary Jane Harrison

1 cup sugar
1/2 cup white corn syrup
1 cup roasted salted peanuts
1 tsp butter
1 tsp vanilla extract
1 tsp baking soda

This is the same old fashion recipe which required constant stirring in an old black skillet. Stir only 4 times when microwaving after each step. Put in a medium casserole dish.

Stir together sugar and syrup. Microwave on high 4 minutes. Stir in peanuts. Microwave on high 3 to 5 minutes. Add butter and vanilla to syrup and peanuts, blending well. Microwave 1 to 2 minutes on high. Add baking soda and gently stir until light and foamy. Pour mixture onto lightly greased cookie sheet. Let cool for 1 hour. When cool, break into small pieces and store in airtight container. Makes about 1 pound.

To combine sugar and corn syrup, stirring this mixture helps it microwave evenly. Add peanuts, stirring well. Stir again when adding butter and vanilla. Stir in baking soda until mixture is light and foamy. Spread out quickly on cookie sheet. Let cool and enjoy. Makes 1 pound. Power level on high. Depending on microwave, total microwave time 8 to 11 minutes. Stir after each step.

TRAIL MIX

Helen Becker

1/2 cup dried apricots
1 cup roasted whole almonds
1 cup unsalted peanuts
1 cup yogurt covered raisins
1 cup seedless raisins
1 cup dried banana chips
1/2 cup dried flaked coconut
1/2 cup unsalted sunflower seeds
1/2 cup unsalted pumpkin seeds

Cut apricots in quarters. Mix all ingredients. Store in an airtight container. Enjoy!!

Out of the mouths of babes often come things their parents should have never said in the first place.

PEANUT BUTTER POPCORN TREATS

Carissa Horton, Chatsworth

1/4 cup margarine
1/2 cup brown sugar, packed
2/3 cup corn syrup
1/2 cup smooth peanut butter
1 tsp vanilla
8 cups popped popcorn

In a bowl, mix margarine, brown sugar and corn syrup together. Once mixed, add in peanut butter and vanilla. After all ingredients are mixed, pour mixture to popcorn and mix then eat.

MOM'S CREAMY FUDGE

Lynn Charlotte Tolton, Flesherton

2 cups brown sugar
1 cup white sugar
1/2 cup corn syrup
1 cup milk
1 tsp vanilla

When mixture starts to boil, add a good size chunk of butter. Cook with thermometer to soft ball stage. Add vanilla. Allow to cool before beating with mixer, to thicken and pour into dish.

MICROWAVE FUDGE

Ashley Brown, #1 Hanover

1 3/4 cups icing sugar
1/4 cup margarine or butter
2 Tbsp milk
1/4 cup cocoa
1 1/4 tsp vanilla
Salt, small amount

In medium measuring cup, stir sugar, salt, cocoa, milk and vanilla together partially blended. Mixture will be too stiff to thoroughly blend all ingredients. Put butter on top of the ingredients in centre of dish. Microwave on high (100%) for 2 minutes. Mix until smooth. Pour into dish 8x4x3 inch lined with wax paper. Chill for 1 hour in fridge and cut in squares.

MILLIONAIRE FUDGE

Shirley Dodd

4 1/2 cups white sugar
1/4 cup margarine
1 large can Carnation milk
2 small or 1 large chocolate chips
1 pt marshmallow creme
1 cup peanut butter
1 tsp vanilla
Nuts, optional

Mix first 3 ingredients. Boil for 10 minutes, stirring constantly. Remove from heat. Add chocolate chips, marshmallow creme, peanut butter, nuts and vanilla. Stir until all is dissolved. Put into buttered pan. Cool. Cut into squares. Makes 5 pounds.

FIVE MINUTE FUDGE

Carissa Horton, Chatsworth

1 2/3 cups sugar
2/3 cup undiluted Carnation evaporated milk
2 Tbsp butter
1/2 tsp salt
1 1/2 cups semi-sweet chocolate chips
2 cups miniature marshmallows
1/2 cup chopped walnuts
1 tsp vanilla

Combine sugar, Carnation evaporated milk, butter and salt in a saucepan on medium heat. Cook and stir over medium heat until mixture comes to a boil. Boil for 4 to 5 minutes, stirring constantly. Remove from heat. Stir in marshmallows, chocolate chips, nuts and vanilla. Stir vigorously until marshmallows melt and blend. Pour into a greased 8 inch square cake pan. Chill. Cut into squares. Store in refrigerator.

CHOCOLATE FUDGE

Joyce Harrison, Durham

2 cups white sugar
2 cups brown sugar
1/2 cup whole milk or half and half
2 Tbsp corn syrup
1/2 cup cocoa
1/2 cup butter
1/4 tsp almond flavouring
1 tsp vanilla
1/2 cup chopped nuts
1 cup flour

Mix sugars, milk and corn syrup in 2 quart saucepan. Boil and stir until 235°F. Remove from heat. Add cocoa, butter and flavourings. Mix well. Add nuts and flour. Mix until smooth. Pour into greased 8x8 inch pan and let set.

MAPLE CREAM FUDGE

Joyce Harrison, Durham

2 Tbsp corn syrup
4 cups brown sugar
1/4 cup butter
1 cup whole milk or half and half
Pinch salt
1 tsp vanilla
2 cups chopped nuts
3/4 to 1 cup flour

Mix corn syrup, brown sugar, butter and milk. Boil in 2 quart saucepan, stirring constantly until mixture reaches 235°F. Remove from heat. Add remaining ingredients. Beat by hand until smooth. Pour into 8x8 inch greased pan and let set.

MAPLE CREAM CANDY

Margorie Vaughan, Markdale

4 cups brown sugar
1/2 cup corn syrup
1 cup milk or light cream
2 Tbsp butter

Mix all ingredients together in a saucepan. Boil to soft ball stage in cold water or 235°F to 240°F on candy thermometer. Cook slightly. Beat until stiff and smooth. Pour into 8x8 inch pan (greased). Cut in squares when cool.

YUMMY WHITE CHOCOLATE BARK

Susan Pfeffer

Cheerios
Pretzels
Peanuts
Shreddies
1 lb white wafer chocolate

Melt chocolate and add 3/4 cup of Cheerios, pretzels, peanuts and Shreddies. Pour onto wax paper. Let cool and break into pieces.

A GIFT OF THE MAGI BREAD

Marion Hastie, Louise WI

1/2 cup butter or margarine, softened
1 cup white sugar
2 eggs, slightly beaten
1 tsp vanilla
2 cups flour
1 tsp baking soda
1/2 tsp salt
1 cup mashed ripe bananas
1 cup (11 oz) can well drained mandarin oranges
1 cup flaked coconut
1 cup semi-sweet Chipits
1/2 cup maraschino cherries
3/4 cup sliced almonds
1/2 cup finely chopped dates

In mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine flour, baking soda and salt in another bowl. Add to cream mixture, alternating with bananas. Stir in oranges, coconut, Chipits, cherries, almonds and dates. Pour into 2 (8x4x2 inch) loaf pans. Sprinkle with additional almonds. Bake at 350°F for 50 to 55 minutes or until toothpick comes out clean in the middle. Cool for 10 minutes, remove from pan and finish cooling on wire rack.

The hardest thing to give is...in!

MASON JAR COOKIES FOR GIFT GIVING *Helen Becker*

2 cups flour
1/2 tsp salt
1 tsp baking powder
1 tsp baking soda
2 1/2 cups ground oatmeal (grind in food processor)
8 oz chocolate chips
4 oz white chocolate chips
1 1/2 cups slivered almonds
1/2 cup shredded coconut
1 cup brown sugar
1 cup white sugar

In a 2 litre jar, layer the dry ingredients in order in which they appear in the recipe. Cap jar and decorate with ribbon. Be sure to jot down the baking recipe below and include it as part of the gift.

Combine 1 cup butter, 2 eggs and 1 teaspoon vanilla and blend well. Add dry ingredients and mix. Roll cookie dough into 2 inch balls. Bake for 6 minutes at 350°F on ungreased cookie sheets. These cookies turn out best if a little under done. I like to divide the ingredients in 1/2 and use 2 (1 litre) jars, thus making two gifts rather than one, but remember to also cut your butter, egg and vanilla recipe in half.

PLAY DOUGH
(Stove Top or Microwave)

Nancy Becker, RR #3 Durham
Ciarra, Savanna and Owenn Pennings

2 tsp vegetable oil
2 tsp cream of tartar
1 cup flour
1/2 cup salt
1 cup water
Food colouring

Stove Top: Stir constantly over medium heat until dough like consistency. Store in sealed container.

Microwave: Mix all ingredients in microwave dish. Cook on high for 3 minutes. Stir. Cook on high for 1 minute more. Store in airtight container in fridge.

If you can't find anything nice to say about your friends, you have the wrong friends.

SIMMERING CITRUS POTPOURRI

Jean Batchelor

1 cup dried orange peel, pieces
1/2 cup dried grapefruit peel, pieces
1/2 cup broken cinnamon sticks
1/2 cup whole allspice
1/2 cup bay leaves
1/4 cup whole cloves
1/4 cup anise seed
1/4 tsp orange or lemon potpourri oil

Stir ingredients together to evenly distribute oil. Store in airtight jar. To use, combine 1 cup water with 2 to 3 tablespoons potpourri mixture in saucepan or potpourri simmering pot. Simmer.

HOMEMADE FURNITURE POLISH

Margaret Krauter, Chair Lifestyles Committee IPM 2004

1/3 cup white vinegar
1/3 cup turpentine
1/3 cup boiled linseed oil
4 tsp almond extract (fragrance)

Combine all ingredients. Shake well before using.

HOW TO PRESERVE A HUSBAND

Pat Carmouny

First, use care in selection. Get one that is not too young, but tender and healthy. If you choose one recklessly, it may not keep. Do not put in hot water, this makes them turn sour. Sweeten with smiles and spice them with patience. All varieties will respond. To ensure a wonderful consistency, stir gently; never beat and don't leave unattended for long periods of time. To add a delicious flavor, sprinkle generously with praise and appreciation. Frequent exposure to cold temperatures has been known to damage this dish permanently. Keep a small steady flame going at all time. The poorest specimen may be improved if you follow these instructions and will keep for an unlimited number of years in any climate.

If you indulge, you'll bulge.

NAPA CABBAGE SALAD ✓

Marilyn Rivest, Cookbook Committee

1 head Napa cabbage
4 to 6 green onions, diced
1 cup olive oil
1 cup white sugar
4 Tbsp soya sauce
1/2 cup white vinegar
1 cup slivered almonds
1/2 cup sesame seeds
2 pkg Mr. Noodle (only use noodles)
3 Tbsp melted butter

Spread almonds on cookie sheet, pour butter on top and stir. Bake at 350°F for 10 to 12 minutes. Stir and watch, burns easily. Cool and put into a container. Chop cabbage. Add onions. Heat oil, sugar, soya sauce and vinegar; bring to boil and cool. Break noodles in smaller pieces. Mix everything 10 minutes before serving. Cut in half for 4 people.

HOT BUTTERED RUM FOR 6

Helen Becker

1 qt sweet cider
1/4 cup maple syrup
2 Tbsp butter

Heat ingredients to boiling point. Pour 1 ounce of rum into each of 6 mugs. Fill with hot mixture and stir with a cinnamon stick.

EXTRA RECIPES

INDEX

APPETIZERS & BEVERAGES

Olive and Cheese Nuggets 1
English Muffin Treats 1
Pinwheel Sandwiches 1
Sausage and Mushroom Triangles 2
Tasty Tuna Puffs 2
Beefy Roll-Ups 3
Tortilla Roll-Ups 3
Cream Cheese Crescent Roll ... 3
Killer Bread 4
Mushroom Trifolati 4
Chafing Dish Sausage 4
Cranberry, Crab Meat and Cream Cheese Appetizer 5
Chicken Crunch 5
Apple Cheese Pita Melts 5
Spinach Tortilla Pinwheels 6
Sun-dried Tomato, Chevre and Olive Layer 6
Bruschetta Bagels 6
Olive Bruschetta Bread 7
Pickled Eggs 7
Cheese Ball 7
Salmon Ball 8
Spinach Balls 8
Fruit Cheese Ball 8
Sombrero Appetizer 9
Hot Artichoke and Spinach Dip 9
Flaked Ham Dip 9
Hot Crab Dip 10
Baked Sourdough Dip 10
Artichoke Dip 10
Ham Dip 11
Four Cheese Spinach Dip 11
Corned Beef Mousse 11
Nacho Dip 12
Almond Pine Cones 12
Farm Lemonade Concentrate .. 12
Singapore Sling Slush 13
Eggnog Wassil Bowl 13
Punch 13
Sherbet Shake Punch 14
Wassail Christmas 14

SALADS & DRESSINGS, SOUPS & SAUCES

Leek and Potato Soup 15
Potato Leek Soup 15
Potato Leek Soup 16
Potato Cheese Chowder 16
Aaahh! Potato Soup 17
Pumpkin Soup 17
Chunky Carrot and Sweet Potato Soup 18
White Bean Soup 18
Minestrone Soup 19
Minestrone Soup 19
Easy Salmon Bisque 20
Spicy Tomato Soup 20
Cream of Tomato Soup 20
Tomato Soup 21
Corn Chowder 21
Creamy Corn Chowder 21
Macaroni Soup 22
Lentil Barley and Beef Soup 22
Humbleburger Soup 22
Hamburger Soup 23
Zucchini Soup 23
Parsnip and Apple Soup 23
Autumn Soup 24
Chilled Mango Soup 24
Heathly Salad With Poppy Seed Dressing 24
Cleta's Broccoli Salad 25
Broccoli Salad 25
Beet Salad 26
Citrus Cabbage Slaw 26
Cottage Cheese and Cucumber Salad 26
Cauliflower Salad 27
Warm Spinach Salad With Bacon and Pecans 27
Arugula Salad With Warm Chevre 28
Chow Mein Salad 28
Greek Pasta Salad 29
Quick Mandarin Salad 29

Lemon, Cucumber and Pepper Salad 30
Tex-Mex Salad 30
Taco Salad 30
6 Bean Salad 31
Bean Salad 31
Bean Salad 32
Tuna Crunch Salad 32
Macaroni Salad 32
Three Tier Jellied Salad 33
Layered Lettuce Salad 33
Mandarin Salad 34
Tomato Aspic 34
Pineapple Gelatin Salad 35
Pineapple and Vegetable Salad 35
Twenty-Four Hour Fruit Salad 35
Fresh Fruit Salad 36
Barbecue Sauce For Ribs 36
Sweet and Sour Sauce 36
Savoury Sauce for Vegetables 37
Salad Dressing 37
Maple French Dressing 37
Honey Mustard Dressing 38
Marj's Poppy Seed Dressing 38
Salad Oil Dressing 38
Salad Dressing 38
French Dressing 39
Caesar Salad Dressing 39
Caesar Dressing 39
Honey Garlic Dressing 39
Salad Dressing 40

VEGETABLES

Carrot Casserole 41
Lori's Cream Cheese Squares 41
Vegetable Cheese Bake 41
Cauliflower or Broccoli Dish 42
Turnip Puff 42
Easy Scalloped Vegetables 42
Vegetable Sauté 43
Green Bean Casserole 43
Harvard Beets 43
Baked Beans 44
Cheesy Broccoli 44
Sure-Fire Green Beans 44
Danish Red Cabbage 45
Col Cannon 45
Corn Casserole 45
Onion Casserole 46
Party Peas and Corn 46
Five Day Potatoes 46
Herbed Potatoes 47
Stuffed Baked Potatoes 47
Ranch Potatoes 47
Hash Brown Casserole 48
Rum Baked Squash and Apples 48
Squash Casserole 49
Vegetable Casserole 49
Microwave Escalloped Potatoes and Carrots 49
Tomato Zucchini Casserole 50
Zucchini In Dill Cream Sauce 50
Saucy Zucchini 50
Veggies Au Gratin 51
Vegetable Cheese Bake 51
Mixed Vegetable Casserole 51

MAIN DISHES

Chicken Breast Supreme 53
Baked Chicken Breasts Supreme 53
Chicken Broccoli Casserole 54
Chicken and Vegetable Stir-Fry 54
Oven Fried Chicken 55
Honey Glazed Chicken 55
Danish Chicken With Parsley 56
Beer Can Chicken 56
One Dish Chicken Supper 57
Easy Chicken Casserole 57
Chicken Cordon Bleu 57
Chicken and Ham in Sour Cream 58
Easy Chicken Tetrazzini 58
Turkey Pie 59
Famous Butter Chicken 59
Chicken Tater Barbecue 60
Baked Chicken Parmesan 60
Spanish Rice and Chicken 61
Chicken Rice Casserole 61

Chicken Casserole 61
Chicken With A Chinese Accent 62
Gran's Oven Barbecued Chicken 62
Broccoli and Chicken Crêpes .. 63
Festive Chicken Roll-Ups 63
Rush Hour Chicken 64
Quick Chicken Pot Pie 64
Honey Garlic Wings 64
Garlic Chicken Wings 65
Barb's Trainwrecker Beans ... 65
Baked Rigatoni 66
Impossible Cheeseburger Pie 66
Roasted Ground Beef and Yorkshire Pudding 66
Chili Con Carne 67
Chili 67
Chili 67
Wendy's Texas Chili 68
Easy Sloppy Joes 68
Beef On A Bun 68
Ginger Beef Stir-Fry 69
Lasagna 69
Barbecued Beef Patties 70
Pizza Casserole 70
Deep Dish Pizza Casserole ... 70
Shipwreck 71
Meat Loaf 71
Superb Meat Loaf 71
Cabbage Casserole 72
Cooked Meatballs 72
Cranberry Meatballs 73
Meatballs 73
Sweet and Sour Meatballs 73
Waikiki Meatballs 74
Wine Braised Beef 74
Quilter's Stew 75
Delph Beef 75
No Peak Stew! 76
Beef and Rice Casserole 76
Skylr's Spicy Barbecue Sirloin Steak 77
Meat Casserole 77
Beef Noodle Dinner 78
Thistle Supper 78
Oven Easy Beef and Potato Dinner 79
Pork and Bean Casserole 79
Manitoulin Tourtiere 80
Hamburg Casserole 80
Mix Easy Casserole 80
Easy Goulash 81
Tortellini, Cream and Prosciutto Ham Casserole 81
Ham and Noodle Casserole 82
Quick Supper Casserole 82
Ham and Vegetable Casserole .. 82
Crock Pot Vegetable and Ham Medley 83
Anna's Sausage Casserole 83
Sausage Casserole 83
Pork Tenderloin With Wild Mushroom Sauce 84
Barbecued Pork Chops 85
Crock Pot Chicken Lickin Good Pork Chops 85
Melt In Your Mouth Pork Chops .. 85
Pork Chops and Stuffing 86
Skillet Barbecued Pork Chops ... 86
Pork Chop Casserole 87
Pear and Maple Sauced Pork Chops 87
Baked Sweet and Sour Ribs 88
Barbecued Spareribs 88
Stir-Fried Lamb With Baby Corn and Snow Peas 89
Oriental Style Lamb Meatballs ... 89
Ground Lamb With Rice and Mushrooms 90
Lamb Burgundy 90
Roast Boned Shoulder or Leg of Lamb 90
Barbecued Cedar Plank Maple Salmon 91
Salmon Loaf 92
Shore Lunch 92
Seafood Casserole 92
Grilled Salmon Steaks 93
Bunwiches 93
If Fishes Were Wishes 93
Lemon Dill Fish 94
Grilled Zippy Shrimp 94

Ham and Swiss Cheese Quiche 94
Crustless Quiche 95
Zucchini Quiche 95
Layered Quiche 96
Salmon Quiche 96
Crock Pot Cheese Souffle 97
Lazy Boy Perogies 97
Penne Lasagna 97
Potato Pepper Quesadillas 98
Rich 'N' Cheesy Macaroni 98
Cheddar Noodle Pie 99

BREADS

Mother's Afternoon Tea Cakes 101
Tea Biscuits 101
Blanche Sutherland's Famous Biscuits 101
Mile High Biscuits 102
Sweet Scones 102
Grandma Laws Scones 102
Marion's Bran Muffins 103
Bran Muffins 103
Bran Muffins 103
Tropical Muffins 104
Red River Muffins 104
Apple Cinnamon Streusel Muffins 104
Bran Muffin Mix 105
Apple Bran Muffins 105
Oatmeal Muffins 105
Blueberry or Raspberry Muffins 106
Fresh Strawberry Muffins 106
Chocolate Chip Cheesecake Muffins 107
Chocolate Chip Banana Muffins 107
Banana Muffins 107
Carrot Muffins 108
Morning Glory Muffins 108
Lemon Poppy Seed Muffins . . . 108
Mincemeat Muffins 109
Raisin Bean Muffins 109
Cherry Bread 110
Date Nut Cherry Loaf 110
Orange Nut Loaf 111
Lemon Loaf 111
Dutch Spice Cake 111
Cinnamon Loaf 112
Banana Bread 112
Pineapple Loaf 112
Cranberry Bread 113
Cranberry Bread 113
Zucchini Bread 114
Ho Bo Bread 114
Cinnamon Rolls 114
Boston Brown Bread 115
Swiss Braided Bread 115
Irish Soda Bread 116
Cold Water Bread 116
Apple Danish 117
Wee Grandma Harrison's Johnny Cake 117
Dinner Rolls 118
Barm Bread 50% Whole Wheat 118
Pancakes 119
Popovers 119
Ham and Cheese Muffins or Biscuits 119
Breakfast Lager Loaf 120
Fruit Bread In Bread Machine . . . 120
Bread Maker Bran Rolls 120

DESSERTS

Self-Crusting Apple Pie 121
Dutch Apple Pie 121
Apple Pie 122
Butterscotch Apple Pie 122
Apple Pie 122
Grandma's Schnitz Pie 123
Grandma Robson's Dutch Apple Pie 123
My Favorite Apple Pie 123
Apple Pie 124
Dutch Apple Pie 124
Walnut Maple Pie 124
Rich Chocolate Pie 125
Million Dollar Pie 125
Ambrosia Pie 125
White Chocolate Raspberry Pie 126

Raspberry Pie 126
Ginger Apple Cranberry Pie ... 127
Pear Cranberry Pie 127
Peach Cranberry Apple Pie ... 128
Mexican Date Pie 128
Date Pie 128
Donelda's Raisin Pie 129
Sour Cream Pie 129
Sour Cream Rhubarb Pie 129
Mom's Rhubarb Custard Pie 130
Fresh Strawberry Pie 130
Strawberry Angel Pie 130
Peaches 'N' Cream Pie 131
Peach Pie 131
Blueberry Butter Tarts or Pie 131
Blueberry or Elderberry Pie ... 132
Lemon Sponge Pie 132
Lemon Cake Pie 132
Best Lemon Meringue Pie 133
Prize Pumpkin Pie 133
Chocolate Lime Swirl Pie 134
Ice Cream Pumpkin Pie 134
Impossible Pumpkin Pie 134
Pecan Pumpkin Pie 135
Microwave Coconut Cream Pie 135
Impossible Pie 135
Rocky Road Ice Cream Shop Pie 136
Coconut Tarts 136
Juicy Butter Tarts 136
Never Fail Meringue 137
Cheater's Pastry 137
Pie Dough 137
Never Fail Flaky Pastry 138
Pastry 138
Pie Pastry 138
Boston Cream Cake 138
Ugly Duckling Cake 139
Crazy Cake 139
Golden Pound Cake 139
Biscuit Cake 140
Dump Cake 140
Tomato Soup Cake 140
Chocolate Mousse Cake 141
Chocolate Zucchini Cake 141
Chocolate Oatmeal Cake 142
Sadie's Cake 142
Grandma Schneider's Crazy Chocolate Cake 142
Feathery Fudge Cake 143
Sauerkraut Chocolate Cake 143
Choco-Nana Peanut Cake 144
Banana Chip Coconut Cake 144
Banana Cake 145
Banana Cake 145
Date Cake 145
Queen Elizabeth Cake 146
Grace Cameron's Cake 146
Oatmeal Cake 146
Boiled Raisin Cake 147
Lazy Daisy Cake 147
Boiled Fruit Cake 147
Rally Cake 148
Flaky Cake 148
Fruit Cocktail Cake 148
Pumpkin Cake 149
Grandmother's Blitzen Cake 149
Pumpkin Cake Roll 150
Rhubarb Cake 150
Carrot Cake 151
Apple Cake 151
German Apple Layer Cake 152
Blue Ribbon Apple Cake 152
Quick Apple Cake 153
Apple Dabble Cake 153
Sock It To Me Cake 154
Cowboy Coffee Cake 154
Sour Cream Coffee Cake 154
Lemon Coffee Cake 155
Gum Drop Cake 155
Cranberry Streusel Coffee Cake 156
Grandma Robson's Fruit Cake ... 156
Vienna Torte Cake 157
Eggless Fruit Cake 157
Grey County Christmas Cake ... 158
Dark Fruit Cake 158
World Famous Rum Cake 159
Caramel Toffee Squares 159
Ritz Squares 160
Dream Bars 160

Streusel Rhubarb Squares 160
Little Boy Squares 161
No Bake Cheerio Cookies or Squares 161
Almond Rock Bars 161
Almond Triangles 162
Yum Yum Squares 162
Chocolate Devils 162
Chocolate Marshmallow Squares 163
Almond Cherry Nanaimo Squares 163
Clinchy Clunch 164
Cherry Squares 164
Butter Tart Squares 164
Microwave Coconut Squares 165
Peanut Butter Squares 165
Coconut Mound Bars 165
Coconut Bars 166
Date Squares 166
Date Squares 166
Date Goodies 167
Marzipan Bars 167
Brownies 167
Brownies 168
Peppermint Brownies 168
One Bowl Chocolate Brownies 168
Farmers Brownies 169
Cappuccino Cheesecake Brownie Bars 169
Frozen Lemon Cheesecake 170
Frozen Mocha Cheesecake ... 170
Drumstick Cake 171
Chocolate Marble Cream Cheese Pie 171
Chocolate Raspberry Bars 172
Raspberry Swirl Cheesecake 172
Pineapple Cheesecake 173
Almond Cheesecake 173
Pecan Cheesecake Pie 174
Chocolate Cheesecake 174
Cherry-O Cheesecake 175
Black Bottom Cupcakes 175
Peanut Butter Chocolate Cheesecake 176
Peanutty Hot Fudge Cheesecake 176
Cream Cheese Cupcakes 176
My Favourite Cheesecake Torte 177
Cream Cheese Fruit Cake 177
Cherry Cheesecake 178
Pumpkin Cheesecake 178
No Bake Mincemeat Marshmallow Cheesecake 179
Apple Cheesecake 179
Apple Cheesecake or Squares .. 179
Sex In A Pan 180
Mississippi Mud Pie 180
Mud Pie Cheesecake 181
Bakery Shop Icing 182
Double Chocolate Bites 182
Lemon Cookies 182
Wheat Free Almond Crunch Cookies 183
Forget Me Cookies 183
Mazola Cookies 184
Gran's Cookies 184
Chocolate Filled Meringue Snowballs 184
Oatmeal Cranberry Chocolate Chippers 185
Peanut Butter Chocolate Roll 185
Three Ingredient Peanut Butter Cookies 186
Chewy Chocolate Chip Cookies 186
Old Fashioned Shortbread 186
Christmas Shortbread 186
Whipped Shortbread 187
Porcupines 187
Cranberry Haystacks 187
Quick Chocolate Drops 188
Drop Cookies 188
Chocolate Coconut Haystacks ... 188
Peanut Butter Balls 189
Cherry Balls 189
Gold Nuggets 189
Crispy Oat Cookies 190
Crunchy Gingersnap Cookies ... 190

German Ginger Cookies 191
Ginger Cookies 191
Carrot, Raisin, Bran Cookies 192
Sour Cream Fruit Drops 192
Surprise Dessert 192
Chocolate Cake With Cherry Pie Filler 193
Easy Creamy Chocolate Torte 193
Butter Brickle Ice Cream Dessert 194
Chocolate Delight 194
Turtle Cake 195
Blueberry Angel Dessert 195
Rhubarb Torte 195
Strawberry Marshmallow Dessert 196
Almond Puff 196
Holiday Yule Log 197
Easy Eclair Dessert 198
Gail's Treats 198
Cream Puffs 199
Tampa Temptation 200
Toffee Drops 200
Frozen Lemon Soufflé 200
Chocolate Angel Dessert 201
Chocolate Mousse 201
Raspberry Delight 202
Lady Finger Delight 202
Fluffy Fruit Cloud 203
Cherry Coconut Delight 203
Peanut Butter Dessert 203
Fruit Pizza 204
Old Fashioned Microwave Rice Pudding 204
Rice Pudding 204
Hunters' Delight 205
Plum Pudding 205
Christmas Pudding 206
Christmas Pudding and Sauce 206
Sticky Date Pudding With Hot Toffee Sauce 207
Half Hour Pudding 207
Raspberry/Cherry Nut Crisp ... 208
Microwave Apple Pudding 208
Bavarian Apple Torte 209
Quick Apple Pudding 209
Apple Pan Dowdy 210
Apple Crisp 210
Apple Crisp 210
Peach Cobbler 211
Blueberry Peach Cobbler 211
Apple and Mincemeat Crumble 212

CANNING

Canned Tomatoes 213
Hot Dog Relish 213
Zucchini Relish 213
Red Pepper Relish 214
Hot Dog Relish 214
Hot Pepper Jelly 214
Pickled Whole Beans 215
Chili Sauce 215
Icicle Cucumber Pickles 215
Icicle Pickles 216
Sweet and Sour Pickles 216
Sweet Cucumber Pickles 217
Easy Refrigerator Bread and Butter Pickles 217
Sweet Dill Refrigerator Pickles ... 217
Sunshine Pickles 218
Oh Mann! Good Pickles 218
Salsa 218
Freezer Salsa 219
Chunky Salsa 219
Green Tomato Mincemeat 220
Green Tomato Jam 220
Rhubarb Jam 220
Rhubarb Jam 220
Grandma's Black Currant Jam ... 221
Grandma Becker's Grape Jelly .. 221

EXTRA SPECIAL

H.P. Sauce 223
Wild Meat Brine 223
Beef Jerky Marinade 223
Venison and Cabbage Soup 224
Saucy Roast Beef or Steak Marinade 224
Maple Sugar Dumplings 224
Shake and Bake For Chicken ... 225

Pizza Dough 225
Vegetarian Pizza 225
Deep Dish Zucchini Pizza 226
Deluxe French Toast 226
Strawberry Cheesecake French Toast 227
French Toast 227
Monte Cristo Sandwich 227
Christmas Morning Wife Saver 228
Marinated Layered Sandwich 228
Homemade Baileys 229
Slow Cooker Dressing 229
Almond Rice Stuffing 229
Hog Nuts 230
Secrets 230
Baked Caramel Corn 230
Chocolate Toffee 231
Nuts and Bolts 231
Appeteasers 231
Nuts and Bolts 232
Bits N Bites 232
All Day Apple Butter 232
Microwave Peanut Brittle 233
Trail Mix 233
Peanut Butter Popcorn Treats 234
Mom's Creamy Fudge 234
Microwave Fudge 234
Millionaire Fudge 234
Five Minute Fudge 235
Chocolate Fudge 235
Maple Cream Fudge 235
Maple Cream Candy 236
Yummy White Chocolate Bark 236
A Gift of the Magi Bread 236
Mason Jar Cookies For Gift Giving 237
Play Dough 237
Simmering Citrus Potpourri 238
Homemade Furniture Polish 238
How To Preserve A Husband 238
Napa Cabbage Salad 239
Hot Buttered Rum For 6 239

This Cookbook will make an Ideal Gift for your Family and Friends. Perfect for Birthdays, Holidays, Anniversaries, Showers, Weddings, etc.

order form

IPM 2004
Box 709
Durham, ON
N0G 1R0

Make cheques payable to: IPM 2004 c/o County of Grey

Please send _____ copies of this cookbook @ $10.00 each plus $4.00 postage and handling for each copy ordered.

Name _____

Address _____

City _____

Province _____ Postal Code _____

order form

IPM 2004
Box 709
Durham, ON
N0G 1R0

Make cheques payable to: IPM 2004 c/o County of Grey

Please send _____ copies of this cookbook @ $10.00 each plus $4.00 postage and handling for each copy ordered.

Name _____

Address _____

City _____

Province _____ Postal Code _____